...from the 17th annual Bake-Off

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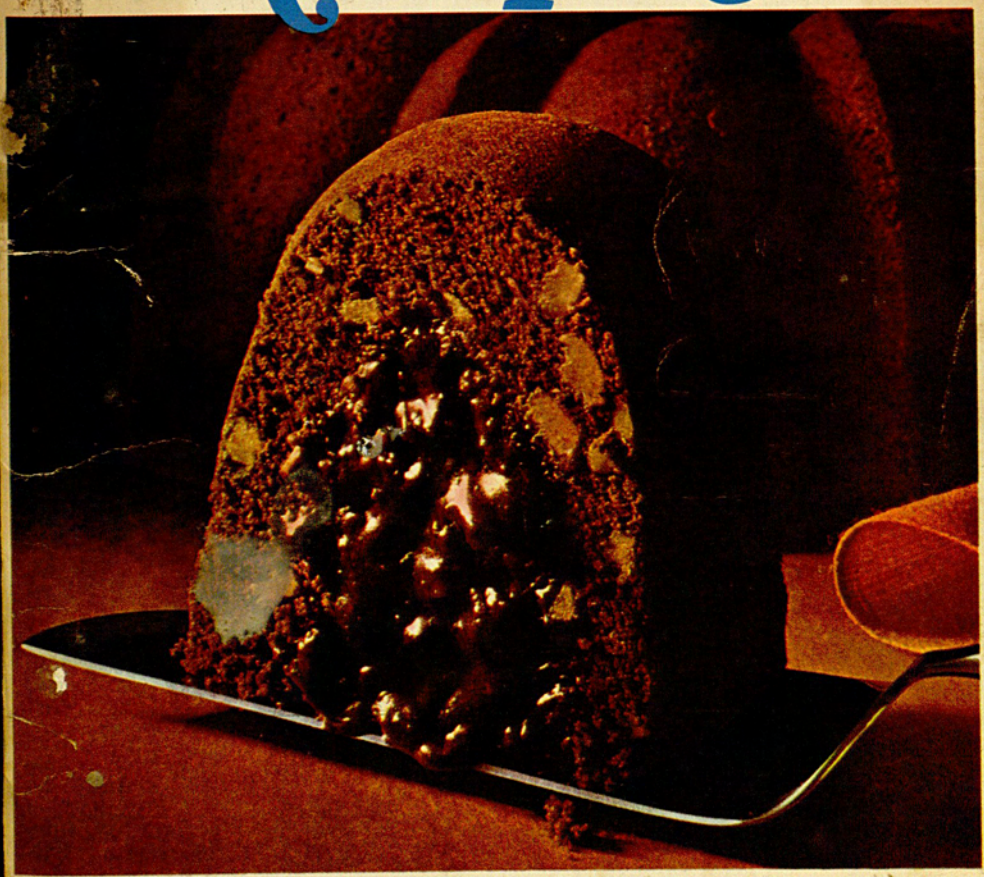
C.C.C.

The Pillsbury Busy Lady Bake-Off Recipes



100 prizewinning recipes... shortcutted and up-to-dated by Pillsbury... the Idea Flour

Here's the Busy Lady Bake-off

prize-winning recipes... shortcutted, streamlined and up-to-dated for you by Pillsbury...

THE IDEA FLOUR

Dear Homemaker:

In this cookbook you'll find 101 Idea recipes from the Bake-Off. They have been baked, tested and adapted in the Ann Pillsbury Kitchens. You'll find them easier to make because they are...

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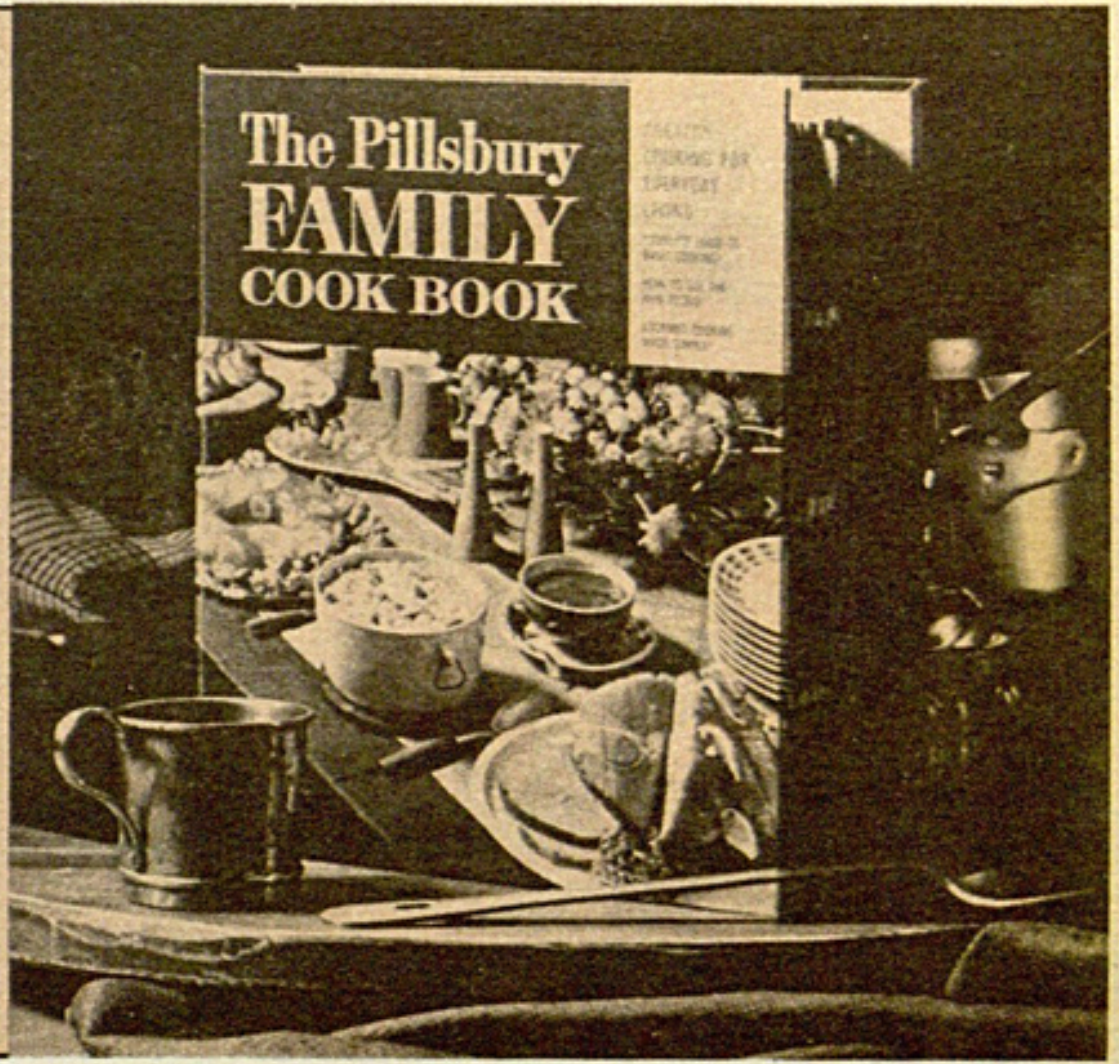

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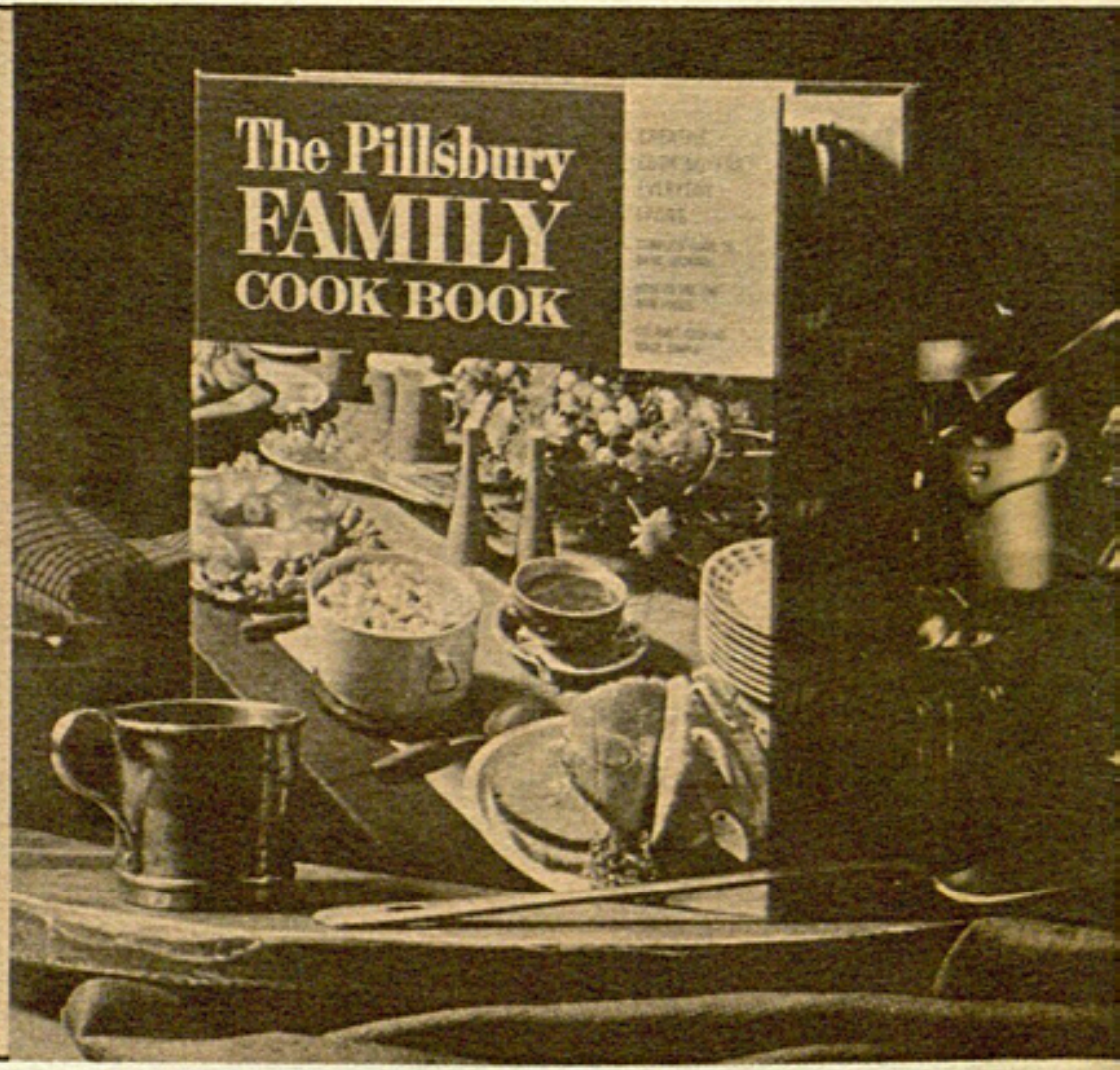


Gloel's

Up-to-Dated — like Ice Cream Muffins on page 6. Wait till you try 'em! Surprise. Only two ingredients — Self-Rising Flour and ice cream.

Streamlined — like Mandarin Dream Pie on page 70. Just think — no crust to roll out or bake. The dreamy filling is made in seconds.

Shortcutted — like Tunnel of Fudge on page 44. Frosting Mix, one of only six ingredients, goes right in the cake batter — makes the tunnel as the cake bakes.

Grand Prize Winner

GOLDEN GATE SNACK BREAD

by Mrs. John Petrelli, Las Vegas, Nevada

- 2 packages active dry yeast
- 1 cup warm water
- 4 to 4½ cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 cup (8-ounce jar) pasteurized process cheese spread
- 2 tablespoons sugar
- 2 tablespoons soft Land O'Lakes Butter
- 1 teaspoon salt

Oven 350° **Two long loaves**

Soften yeast in warm water in large mixer bowl. Add 2 cups flour and remaining ingredients. Beat 2 minutes at medium speed of mixer. By hand, gradually add remaining flour to form a stiff dough. Cover; let rise in warm place until light and doubled in size, about 30 minutes.

Prepare Filling.

Roll out dough on floured surface to a 20x14-inch rectangle. Spread with Filling. Starting with 14-inch side, roll up jelly roll fashion. Seal edges and ends. Using knife or scissors, make a lengthwise cut down center to form two loaves. Place, cut-side up, on greased cookie sheet. Cover; let rise in warm place until light, about 45 minutes. Bake at 350° for 25 to 30 minutes. Serve hot or freeze and reheat.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Buttery Onion Filling

Combine ⅓ cup soft Land O'Lakes Butter with 1 packet onion soup mix; blend well.

Golden Gate Crescent Rolls: Roll out dough, one fourth at a time, on floured surface to a 9-inch circle. Spread each with one fourth of Filling. Cut each round into 10 wedges. Starting with wide end, roll each wedge to point. Place, point-side down, on greased cookie sheet. Curve ends. Cover; let rise in warm place until light, about 30 minutes. Bake at 375° for 12 to 15 minutes.

$25,000 triple-shortcutted snack sensation!

Nippy onion. Blustery cheese. No kneading. Quick-rising. Seasoned with soup mix.

Breads

Used to take all day to make a bread this good

CHICKEN LITTLE BREAD

by Mrs. W. J. Holahan, Chicago, Illinois

- 2 packages active dry yeast
- 1 3/4 cups (14-ounce can) chicken broth, heated to lukewarm
- 1 packet potato soup mix
- 1/4 cup sugar
- 2 1/2 teaspoons salt*
- 1/4 cup minced parsley, if desired
- 1/4 cup (2-ounce jar) chopped pimiento, drained
- 2 eggs
- 6 to 6 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)

Oven 375° **Two 9x5-inch loaves**

Soften yeast in 1/2 cup warm broth. Set aside 1 tablespoon soup mix. In large mixing bowl, combine remaining soup mix, sugar, salt, parsley, pimiento, eggs, yeast and remaining broth. Stir in 2 cups flour; beat vigorously. Gradually add remaining flour to form a stiff dough. Let rest 10 minutes. Knead on floured surface until smooth and elastic, 5 to 10 minutes. Place in greased bowl, turning dough once. Cover; let rise in warm place until light and doubled in size, about 1 hour. Punch down dough; let rest 10 minutes. Shape into 2 loaves. Place in greased 9x5-inch pans. Cover; let rise until light, about 45 minutes. Bake at 375° for 40 to 45 minutes. Remove from pans. Brush with butter; sprinkle with reserved soup mix. Cool on wire racks.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

What an idea! Just 2 ingredients... Pillsbury's Best and your favorite ice cream!

ICE CREAM MUFFINS

by Mr. Albert F. Hinshaw, Orangevale, California

1 1/2 cups Pillsbury's Best Self-Rising Flour*
2 cups very soft vanilla ice cream

Oven 425° **About 8**

Measure flour and ice cream into mixing bowl. Mix only until all dry particles are moistened. Fill well-greased muffin cups three-fourths full. Bake at 425° for 20 to 25 minutes until golden brown.

**For use with Pillsbury's Best Flour (Regular or Instant Blending), add 1 tablespoon baking powder and 1 teaspoon salt.*

Tip: If a richer muffin is desired, add 1 egg and 2 tablespoons cooking oil.

Variations: Stir 1/2 cup semi-sweet chocolate pieces or 1/2 cup chopped Diamond Walnuts into batter. Or, sprinkle muffins with sugar or cinnamon and sugar before baking.

CORNED BEEF RYE TWIST

by Mrs. Ruth Weigand, Alva, Oklahoma

- 2 packages active dry yeast
- 1 cup warm water
- 11-ounce can Cheddar cheese soup
- 1/2 cup Pillsbury Mashed Potato Flakes
- 2 tablespoons brown sugar
- 1 tablespoon salt
- 2 tablespoons cooking oil
- 2 cups Pillsbury's Pure Medium Rye Flour
- 1/2 cup finely chopped Dinty Moore Corned Beef
- 2 tablespoons caraway seed
- 3 to 3 1/2 cups Pillsbury's Best Flour (Regular or Instant Blending)

Oven 375° **Two 9x5-inch loaves**

Soften yeast in warm water in large mixing bowl. Add soup, potato flakes, brown sugar, salt and oil. Stir in rye flour, corned beef and 1 tablespoon caraway seed. Gradually add regular flour to form a stiff dough, beating well after each addition. Knead on floured surface until smooth and satiny, 5 to 7 minutes. Cover; let rest 15 to 20 minutes. Divide dough into 4 parts. Shape each part into a strip about 10 inches long. Twist two strips together; seal ends. Place in well-greased 9x5-inch pans. Cover; let rise in warm place until light and doubled in size, 45 to 50 minutes. Brush with milk; sprinkle with 1 tablespoon caraway seed. Bake at 375° for 30 to 35 minutes. Remove from pans; cool on wire racks.

PARKERHOUSE EASY'S

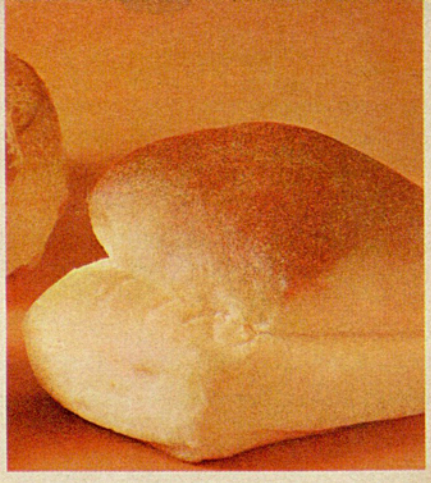
by Mrs. L. C. Carper, St. Albans, West Virginia

1 package active dry yeast
1/4 cup warm water
1 cup milk, scalded
1/4 cup plus 2 tablespoons Land O'Lakes Butter
1/2 teaspoon salt
2 5/8-ounce package (2/3 cup) egg custard mix
3 to 3 1/2 cups Pillsbury's Best Flour (Regular or Instant Blending)

Oven 400° **16 to 24 rolls**

Soften yeast in warm water. In large mixing bowl, combine hot milk, 1/4 cup butter and salt; stir until butter melts. Add custard mix; stir until dissolved. Cool to lukewarm. Add yeast. Gradually add flour to form a stiff dough. Cover; let rise in warm place until light and doubled in size, 1 to 1 1/2 hours. Knead on lightly floured surface 12 times. Roll out dough to a 20x8-inch rectangle. Cut in half lengthwise, making two 20x4-inch strips. Spread lengthwise half of each strip with 1 tablespoon butter. With knife handle, crease each strip lengthwise, slightly off center on unbuttered side. Fold along crease. Gently pull and shape each strip to 24 inches. Cut into twelve 2-inch or eight 3-inch slices. Place on greased cookie sheet. Cover; let rise in warm place until light, 45 to 60 minutes. Bake at 400° for 10 to 15 minutes. Serve hot.

Caramel-Nut Rolls: For one-half of dough, cream 1 cup Pillsbury Caramel Buttercream Frosting Mix with 1/4 cup soft Land O'Lakes Butter. Stir in 1 cup Diamond Walnuts. Spread filling lengthwise down center of one strip; bring edges of dough over filling to meet, sealing edges. Turn roll over so that sealed edge is on bottom. Cut into 8 slices. In each roll, make 2 slits two-thirds of the way through roll. Bring ends of slice under and pinch edges together. Place in greased 12x8-inch pan. Let rise 45 to 60 minutes. Bake at 375° for 10 to 15 minutes.



PIZZA-GO-ROUNDS

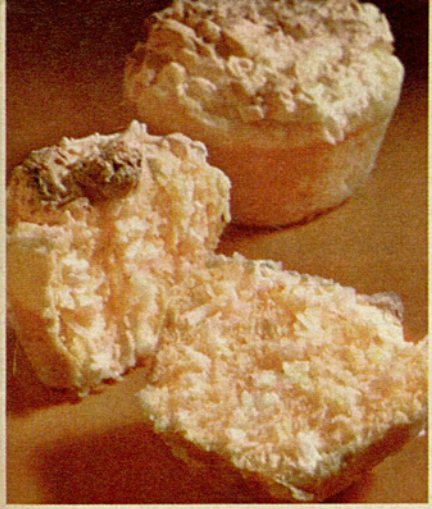
by Mrs. Josephine DeMarco, Chicago, Illinois

1 package active dry yeast
1/4 cup warm water
3/4 cup milk, scalded and cooled to lukewarm
1 cup Land O'Lakes Butter, melted
2 tablespoons sugar
1 teaspoon salt*
2 eggs
1/2 cup grated Parmesan cheese
2 tablespoons spaghetti sauce mix
3 1/4 to 3 3/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1/2 cup tomato sauce

Oven 400° **One ring**

Soften yeast in warm water in large mixer bowl. Stir in milk, 1/2 cup melted butter, sugar and salt; blend well. Add eggs, 1/4 cup cheese, spaghetti sauce mix and flour to form a soft dough; beat well. Cover; let rise in warm place until light and doubled in size, about 1 hour. Punch down dough. Roll out dough, half at a time, on floured surface to 1/4-inch thickness. Brush with remaining melted butter. Cut into ovals with floured 3 1/2x2-inch cutter. Arrange petals in alternating layers in greased 9-inch springform tube pan, brushing each layer with tomato sauce and sprinkling with cheese. Bake at 400° for 15 minutes. Decrease oven temperature to 350° and bake 30 minutes longer. During last 15 minutes of baking, cover with foil. Serve warm.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*



COCONUT GEMINIES

by Mrs. Joe McCrovitz, Gary, Indiana

2 packages active dry yeast
1/4 cup warm water
3 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
1 tablespoon plus 1/3 cup sugar
1 cup Land O'Lakes Butter
2/3 cup (6-ounce can) evaporated milk
4 egg yolks (reserve whites for Meringue)
1 1/3 cups flaked coconut

Oven 375° **24 rolls**

Soften yeast in warm water. Measure flour and 1 tablespoon sugar into mixing bowl. Cut in butter until mixture resembles coarse crumbs. Add evaporated milk, egg yolks, coconut and yeast; beat until smooth. Toss dough on floured surface until no longer sticky. Roll out, half at a time, on surface sprinkled with 1/3 cup sugar, to an 18 x 6-inch rectangle. Spread each with one-third of Meringue; reserve remainder. Starting with 18-inch side, roll up jelly roll fashion. Cut each roll into twelve 1 1/2-inch slices. Place, cut-side up, in well-greased 2 1/2-inch muffin cups. Spoon reserved Meringue in mounds on top of each roll. Let rise in warm place until light and doubled in size, about 15 minutes. Bake at 375° for 15 to 17 minutes.

Coconut Meringue

4 egg whites
2/3 cup sugar
1 1/3 cups flaked coconut

Beat egg whites at high speed of mixer until soft peaks form. Gradually add sugar, beating well after each addition. Continue beating until meringue stands in stiff peaks. Fold in coconut.

APPLE-ONION SURPRISE

by Mrs. Anna Rosenberg, Montgomery, New York

- 1 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1/4 teaspoon salt
- 1/2 cup Land O'Lakes Butter
- 1 egg, slightly beaten
- 1 can apple pie filling
- 1/3 cup instant minced onion
- 3 tablespoons melted Land O'Lakes Butter
- 1/2 cup dry bread crumbs

Oven 425° **9-inch pie**

Combine flour and salt in large mixing bowl. Cut in butter until mixture is the size of small peas. Add egg. Toss lightly with fork until mixture forms a ball. Roll out on floured surface to a circle 1 1/2 inches larger than inverted 9-inch pie pan. Fold edge to form a standing rim; flute. Combine pie filling and onion; pour into pastry-lined pan. Toss butter and crumbs together lightly; sprinkle over pie filling. Bake at 425° for 25 to 35 minutes. Serve hot or cold as an accompaniment to meats and vegetables.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

MARMALADE DANDIES

by Elspeth McPherson, Oak Harbor, Washington

- 2 packages active dry yeast
- 3/4 cup warm water
- 2 to 2 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 cup quick-cooking rolled oats
- 1/4 cup plus 2 tablespoons Land O'Lakes Butter
- 1/4 cup instant nonfat dry milk
- 1/4 cup sugar
- 1/4 teaspoon ginger
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 egg
- 1/2 cup chopped Diamond Walnuts
- 1/2 cup orange marmalade

Oven 400° **About 15 rolls**

Soften yeast in warm water in large mixing bowl. Stir in 1 cup flour, rolled oats, 1/4 cup butter, dry milk, sugar, ginger, salt, vanilla extract and egg. Gradually

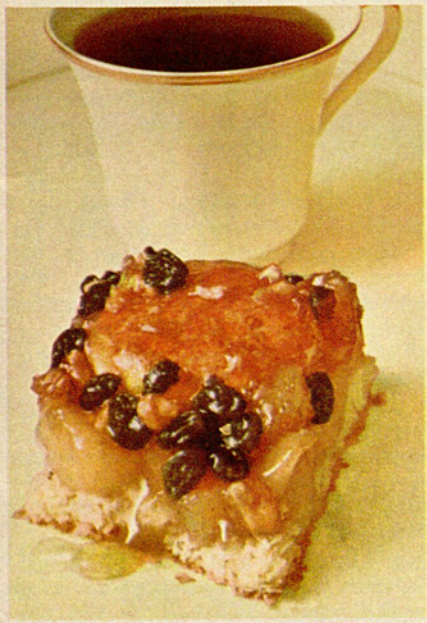
add remaining flour to form a stiff dough, beating well after each addition. Knead on floured surface until smooth and satiny, 5 to 7 minutes. Cover; let rise in warm place until light and doubled in size, about 1 1/2 hours.

Combine 2 tablespoons butter, walnuts and marmalade; set aside. Pat out dough, one-third at a time, on floured surface to a 10x6-inch rectangle. Spread each rectangle with one-third of filling to within 3/4-inch of edges. Fold 10-inch sides inward so they almost meet in center; then fold in half lengthwise. With fold away from you, clip each roll at 1/2-inch intervals, being careful not to cut through fold. On every fourth clip, cut through to make one roll. Place on greased cookie sheets. Cover; let rise in warm place until light, about 45 minutes. Bake at 400° for 10 to 15 minutes. While warm, drizzle with Glaze.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Glaze

Combine 1/2 cup confectioners' sugar and 1 tablespoon lemon juice. Mix until the consistency of a glaze.



APPLE COUNTRY COFFEE CAKE

by Mrs. Larry Trogen, Yakima, Washington

- 2 packages active dry yeast
- 1/4 cup warm water
- 1/3 cup Land O'Lakes Butter
- 1/2 cup shredded Cheddar cheese
- 1 cup dairy sour cream
- 2/3 cup sugar
- 1 teaspoon salt*
- 1 egg
- 3 1/2 to 4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 can apple pie filling

Oven 350° **13x9-inch coffee cake**

Soften yeast in warm water. Melt butter in large saucepan. Remove from heat; stir in cheese until melted. Add sour cream, 1/3 cup sugar, salt, egg and yeast; mix well. Gradually add flour to form a stiff dough, beating well after each addition. Divide dough in half. Roll out half of dough to a 14x10-inch rectangle. Cut into 15 rounds with 2 1/2-inch cutter. Combine leftover dough with second half of dough. Roll out to a 13x9-inch rectangle; fit into well-greased 13x9-inch pan. Set aside 1/2 cup pie filling; spread remainder over dough in pan. Sprinkle with 1/3 cup sugar. Place circles in rows on top of filling. Cover; let rise in warm place until light and doubled in size, about 1 1/2 hours. Bake at 350° for 30 to 35 minutes. Spread Topping over coffee cake. Bake 5 minutes longer.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Raisin-Nut Topping

- 1/2 cup apple pie filling
- 1/2 cup raisins
- 1/2 cup firmly packed brown sugar
- 1/2 cup chopped Diamond Walnuts
- 1/4 teaspoon cinnamon
- 1/8 teaspoon nutmeg

Combine all ingredients in mixing bowl.

ONION HOOP BREAD

by Miss Gladys D. Ellis, Jacksonville, Florida

- 2 packages active dry yeast
- 2 tablespoons sugar
- 1 1/4 cups warm water
- 3 to 3 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 teaspoon salt
- 4 tablespoons toasted bread crumbs

Oven 400° **One loaf**

Dissolve yeast and sugar in warm water in large mixer bowl. Add 1 1/2 cups flour and salt. Beat 3 minutes at medium speed of mixer. Gradually add remaining flour to form a stiff dough. The last additions of flour may be stirred in with a spoon. Cover; let rise in warm place until light and doubled in size, 1 to 1 1/2 hours. Prepare Filling.

Sprinkle 3 tablespoons bread crumbs into well-greased 1 1/2-quart ring mold, coating sides and bottom. Punch down dough. Roll out dough on lightly floured surface to a 15x10-inch rectangle. Spread with Filling. Starting with 15-inch side, roll up jelly roll fashion. Place, seam-side down, in mold. Brush with milk; sprinkle with 1 tablespoon bread crumbs. Cover; let rest 10 minutes. Bake at 400° for 20 to 25 minutes.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Onion-Sour Cream Filling

Blend 1 packet onion soup mix with 1/2 cup dairy sour cream.

Onion Swirl Rolls: Sprinkle 2 tablespoons bread crumbs into well-greased muffin cups. Shape dough as directed; cut into 1-inch slices. Place, cut-side up, in muffin cups. Sprinkle 2 tablespoons bread crumbs over muffins. Let rest 10 minutes. Bake at 375° for 15 to 20 minutes. Makes about 18.

PATIO BARBECUE LOAF

by Paul David Bartlett, Tulsa, Oklahoma

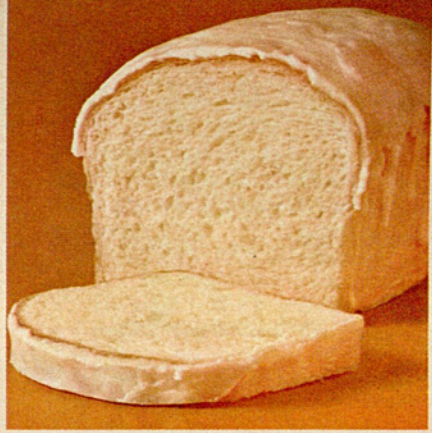
- 2 packages active dry yeast
- 1 cup warm water
- 1/4 cup plus 2 tablespoons Land O'Lakes Butter
- 3 tablespoons sugar
- 1 3/4 teaspoons seasoned salt
- 2 eggs
- 3 to 3 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 2/3 cup quick-cooking rolled oats
- 2/3 cup chopped Diamond Walnuts
- 1/3 cup barbecue sauce

Oven 350° **24 rolls**

Grease 13x9-inch pan. Divide pan in half by standing 13x2-inch strip of aluminum foil in center of pan. Soften yeast in warm water in large mixing bowl. Add 1/4 cup butter, sugar, 1 1/2 teaspoons seasoned salt and eggs; beat well. Gradually add flour to form a soft dough, beating well after each addition. Cover; let rise in warm place until light and doubled in size, about 30 minutes.

Melt 2 tablespoons butter in small saucepan. Add oats; saute over medium heat, stirring constantly, until light golden brown. Remove from heat. Stir in walnuts and 1/4 teaspoon seasoned salt; set aside. Toss dough on floured surface until no longer sticky. Cut into 24 pieces; shape into 4-inch strips. Dip in barbecue sauce, then in oatmeal mixture. Place 12 pieces in a row on each side of foil strip in pan, forming 2 loaves. Cover; let rise in warm place until light, about 25 minutes. Bake at 350° for 20 to 25 minutes. Serve hot.

Tip: Bread may also be baked in three 9x5-inch pans, using 8 strips of dough in each pan.



ALOHA LOAF

by Mrs. Joseph C. Moore, Hoopeston, Illinois

- 1 1/2 cups boiling water
- 1 package Pillsbury Two Layer Size Hawaiian Pineapple Frosting Mix
- 1 cup orange juice
- 2 packages active dry yeast
- 1/2 cup cooking oil
- 1 tablespoon salt*
- 8 to 8 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)

Oven 375° **Three 9x5-inch loaves**

Combine boiling water and frosting mix packet in large mixing bowl. Add can of pineapple and orange juice. Cool to lukewarm. Stir in yeast, oil and salt. Add 4 cups flour; beat well. Gradually add remaining flour to form a stiff dough, beating well after each addition. Knead on well-floured surface until smooth and elastic, 5 to 7 minutes. Place in greased bowl. Cover; let rise in warm place until light and doubled in size, 1 to 1 1/2 hours. Shape into 3 loaves. Place in well-greased 9x5-inch pans. Cover; let rise in warm place until light, 45 to 60 minutes. Bake at 375° for 35 to 40 minutes. Cool on wire racks. While warm, frost with Orange Glaze.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Orange Glaze

Combine 1 cup sifted confectioners' sugar, 1 tablespoon soft Land O'Lakes Butter and 1 to 2 tablespoons orange juice. Beat until smooth and of spreading consistency.

RENAISSANCE BRUNCH ROLLS

by Susan C. McKenzie, McLean, Virginia

1 cup water
1/2 cup Land O'Lakes Butter
1 tablespoon oil and vinegar salad dressing
1 teaspoon salt
1/4 teaspoon nutmeg
1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
1/2 cup Pillsbury Mashed Potato Flakes
4 eggs
1/4 pound shredded Swiss cheese

Oven 375° **12 servings**

In medium saucepan, combine water, butter, salad dressing, salt and nutmeg. Boil water until butter melts; reduce heat. Add flour and potato flakes all at once; beat vigorously until dough forms a ball and leaves sides of pan. Remove from heat. Add eggs; beat with electric mixer until dough is thick and smooth. Stir in cheese. Drop by heaping tablespoonfuls 2 inches apart onto greased cookie sheet. Bake at 375° for 40 to 45 minutes or until golden brown. While warm, split and fill. Serve at once.

Ham and Egg Filling

8 eggs
3-ounce can SPAM Spread
1/4 cup Land O'Lakes Butter
1 tablespoon finely chopped parsley

Beat eggs with SPAM Spread. Melt butter in skillet. Add egg mixture, cooking and stirring only until creamy. Stir in parsley.

FRENCH BOY LOAF

by Mrs. Rose Leion, Miami Beach, Florida

1 package active dry yeast
1 tablespoon sugar
1 1/2 teaspoons salt*
1 1/2 cups warm water
1 tablespoon soft shortening
4 to 4 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1/4 cup Land O'Lakes Butter, melted

Oven 400° **Two loaves**

In large mixing bowl, dissolve yeast, sugar and salt in warm water. Add shortening; stir to melt. Gradually add flour to form a soft dough, beating well after each addition. Let rest 45 minutes; stir down dough. Shape into 2 balls; let rest 15 minutes longer. Prepare Filling. Toss dough on lightly floured surface until no longer sticky. Roll out each ball to a 12x9-inch rectangle. Brush each with 2 tablespoons melted butter; spread with half of Filling to within 1/2 inch of edges. Starting with 12-inch side, roll up jelly roll fashion, sealing edges and ends. Place, seamside down, on greased cookie sheet. Make diagonal slashes about 2 inches apart in tops of loaves. Cover; let rise in warm place until light and doubled in size, 1 to 1 1/2 hours. Bake at 400° for 30 to 35 minutes. While warm, brush with additional melted butter. Cool on wire racks.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Filling

1 cup finely chopped or ground Hormel Ham or SPAM
1/2 cup finely chopped Diamond Walnuts
1/2 cup chopped stuffed green olives
1/2 cup chopped ripe olives
1/2 cup shredded American or Cheddar cheese

Combine all ingredients in mixing bowl; mix well.

RAISED HOLIDAY MUFFINS

by Mrs. Dorothy S. French, Milford, Delaware

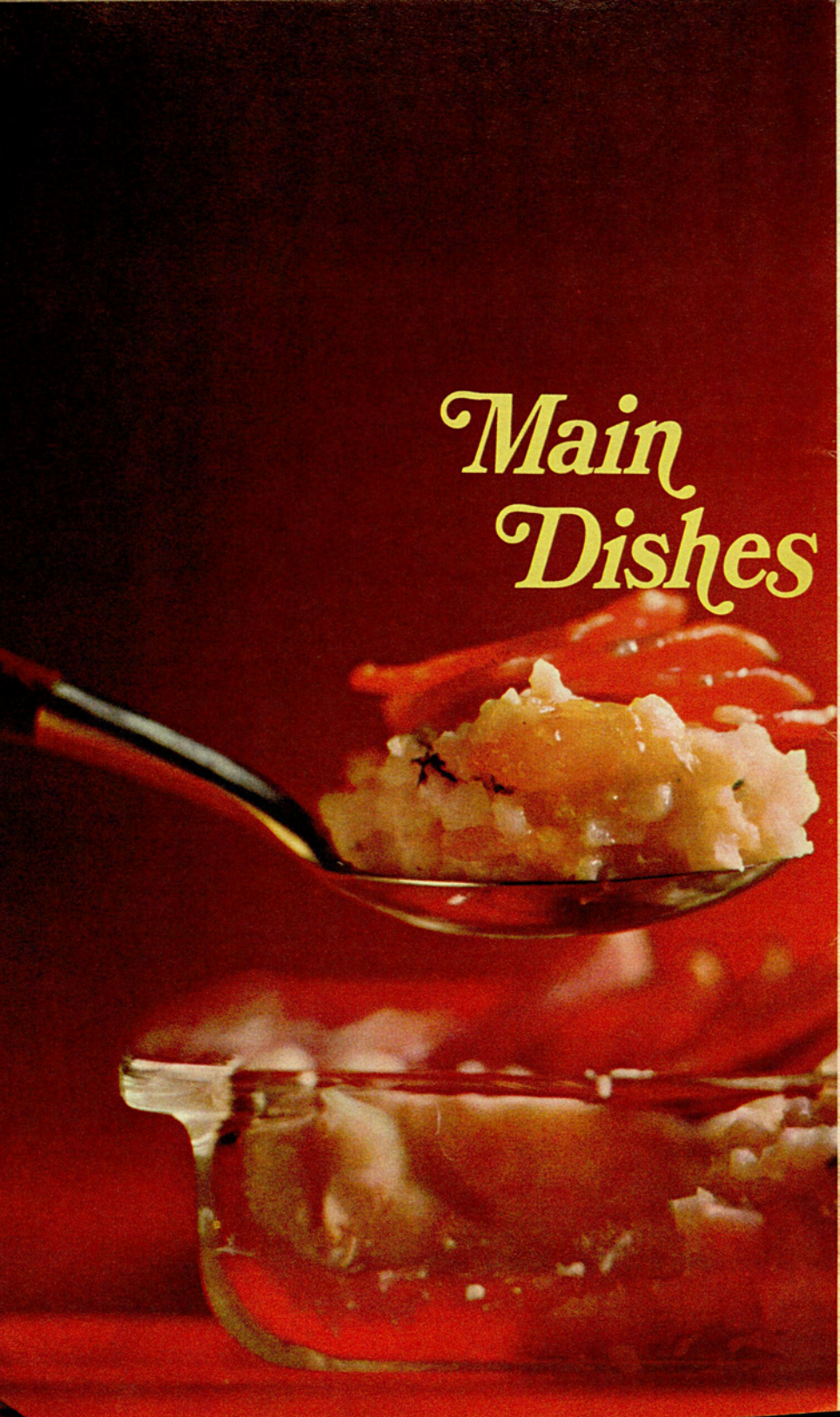
- 1 cup dairy sour cream
- 1 cup sugar
- 1/3 cup Land O'Lakes Butter
- 1 1/2 teaspoons salt*
- 2 packages active dry yeast
- 1/3 cup warm water
- 3 eggs
- 1 cup finely chopped Diamond Walnuts
- 1/2 cup candied fruit
- 2 teaspoons rum extract, if desired
- 3 1/2 to 4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1/4 cup Land O'Lakes Butter, melted

Oven 400° **18 to 24**

Heat sour cream, 1/2 cup sugar, butter and salt until butter is melted. Cool to lukewarm. Soften yeast in warm water in large mixing bowl. Blend in sour cream mixture. Add eggs, 2/3 cup walnuts, fruit, rum extract and flour to make a stiff batter; beat until well blended. Fill greased muffin cups half full. Let rise in warm place until doubled, about 45 minutes. Carefully brush muffins with melted butter; sprinkle with mixture of 1/2 cup sugar and 1/3 cup walnuts. Bake at 400° for 15 to 20 minutes until brown. Serve warm.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Variation: If desired, 1 cup (6-ounce package) semi-sweet chocolate pieces may be added with walnuts and candied fruit.


Main
Dishes

GOLD RUSH BRUNCH

by John Forrest Edwards, Anchorage, Alaska

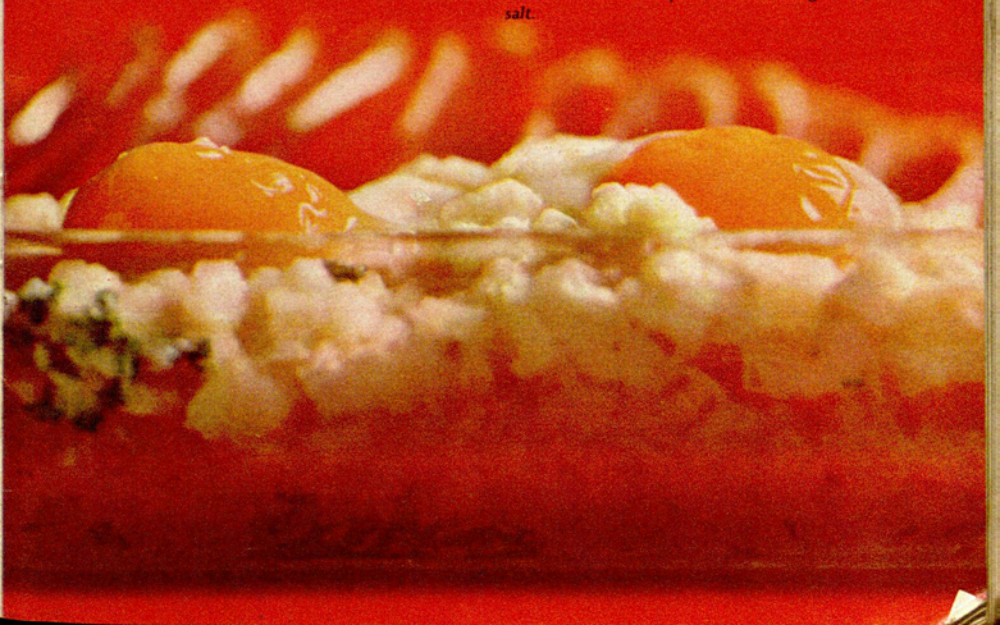
- 1 package Pillsbury Hash Brown Potatoes
- 1/2 cup chopped onion
- 2 tablespoons chopped parsley
- 1/4 cup Land O'Lakes Butter
- 1/2 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups milk
- 1 cup dairy sour cream
- 1 to 1 1/2 pounds sliced Canadian-style bacon
- 8 eggs

Oven 350° **8 servings**

Prepare potatoes according to package directions; drain well. Stir in onion and parsley. Place in well-greased 13x9-inch baking dish. Melt butter in saucepan; blend in flour, salt and pepper. Add milk. Cook over low heat, stirring constantly, until thickened. Remove from heat; blend in sour cream. Pour over potatoes, lifting potatoes lightly to permit sauce to mix well. Arrange bacon in an overlapping row down center of dish. Bake at 350° for 45 minutes. Remove from oven. Make 4 indentations on each side of bacon; slip 1 egg carefully into each indentation. Season with salt and pepper as desired. Bake 15 to 20 minutes longer or until eggs are set.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

A meal in a dish the whole family will eat and love!



TURKEY GOBBLER

by Mrs. Howard F. Snay, Haven, Kansas

10½-ounce can condensed cream of celery soup
8-ounce can oysters
2 cups diced cooked turkey
1 tablespoon chopped pimiento

Oven 400° **6 to 8 servings**

Combine soup and oyster liquid in well-greased 10x6-inch baking dish or 1½-quart casserole. Add turkey, pimiento and oysters; mix well. Bake at 400° while preparing Biscuits, 15 to 20 minutes. Remove from oven. Place Biscuits on hot meat mixture. Bake 25 to 30 minutes longer.

Biscuits

1½ cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1 tablespoon baking powder
½ teaspoon salt
⅓ cup shortening
1 egg
⅓ cup milk
½ cup cranberry-orange relish

Combine flour, baking powder and salt in mixing bowl. Cut in shortening until mixture resembles coarse crumbs. Beat egg with milk. Add to flour mixture all at once, stirring until dough clings together. Knead lightly on floured surface 10 times. Roll out to a 10x8-inch rectangle. Spread with relish. Roll up jelly roll fashion. Cut into 6 or 8 slices.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

POLYNESIAN BUFFET CHICKEN

by Miss Irene Karpinski, San Diego, California

2 broiler-fryer chickens, cut into serving pieces
1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1 to 2 teaspoons salt
1 teaspoon pepper
1 to 2 teaspoons paprika
1 to 2 teaspoons cinnamon
1 to 2 teaspoons ginger
1 to 2 teaspoons nutmeg
16-ounce can crushed pineapple, undrained
1 egg
2 cups shredded coconut
1/2 cup Land O'Lakes Butter, melted
8-ounce can pineapple slices, cut into quarters

Oven 350° **8 servings**

Line two 13x9-inch baking pans with foil; brush with butter; Wash and drain chicken; sprinkle generously with salt. In mixing bowl, combine flour, salt, pepper, paprika, cinnamon, ginger, nutmeg, crushed pineapple and egg; beat until well blended. Dip chicken pieces in batter. Place in pan. Sprinkle with coconut; drizzle with melted butter. Bake at 350° for 40 minutes. Remove from oven; top with pineapple quarters. Bake 40 minutes longer. If chicken browns too rapidly, cover with foil.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

CRAB 'N CLAM CRISP

by Laurie Ann Mirkin, Westbury, New York

2 (7 1/2 ounce) cans crab meat, drained and flaked
2 (7 1/2 ounce) cans minced clams, drained
1 1/2 cups finely chopped celery
1 cup mayonnaise
1/2 cup chopped green pepper
1/4 cup chopped onion
3 tablespoons Pillsbury's Best Flour
1 tablespoon Worcestershire sauce

Oven 350° **6 servings**

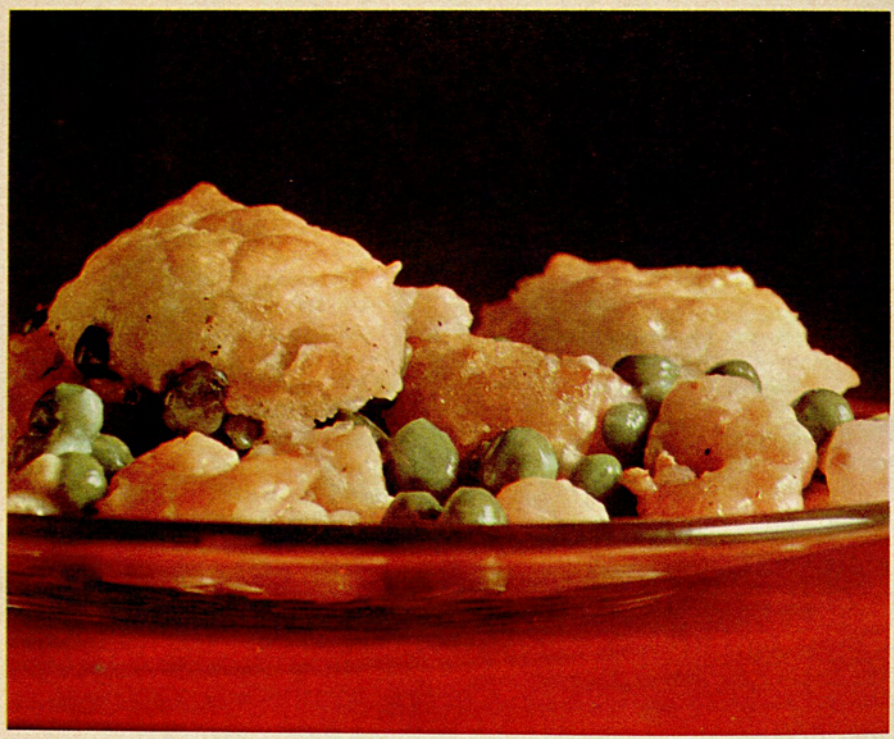
Combine all ingredients. Pour into greased 2-quart casserole. Sprinkle evenly with Topping. Bake at 350° for 35 to 40 minutes or until filling is thoroughly heated and Topping is golden.

Cheese-Crisp Topping

1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
3 tablespoons grated Parmesan cheese
1/4 teaspoon salt
1/4 cup Land O'Lakes Butter

Combine flour, cheese and salt in mixing bowl. Cut in butter until mixture resembles coarse corn meal.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*



SHRIMP BOAT SUPPER

by Mrs. Doris Ekstrom, Clinton, Montana

10-ounce package frozen peas and tiny onions in butter sauce
6-ounce can deveined medium shrimp, drained
1 packet mushroom soup mix
1 1/2 cups water
1 tablespoon Pillsbury's Best Flour
1/8 teaspoon monosodium glutamate
1/8 teaspoon pepper
20 to 25 frozen Tater Tots

Oven 375° **4 to 6 servings**

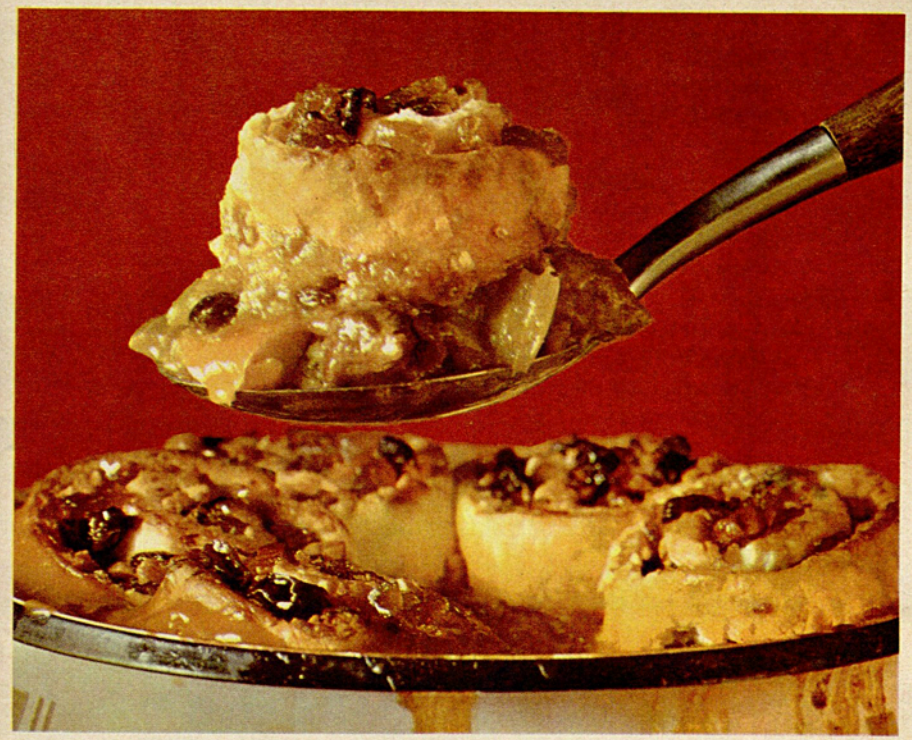
Combine all ingredients except Tater Tots in 12x8-inch baking dish; blend well. Place in oven while preparing Topping. Drop Topping by teaspoonfuls onto casserole. Place Tater Tots between mounds of Topping. Bake at 375° for 35 to 40 minutes.

Topping

1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
2 teaspoons baking powder
1/2 teaspoon granulated onion bouillon
1/4 teaspoon salt
1/4 cup soft Land O'Lakes Butter
2/3 cup milk

In mixing bowl, combine flour, baking powder, bouillon, salt and butter; mix well. Stir in milk.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*



CALCUTTA LAMB CURRY CASSEROLE

by Dr. Gail S. Erbeck, Mason, Ohio

2 pounds lean, boned lamb shoulder, cut into 1-inch cubes
3 tablespoons Land O'Lakes Butter
1/2 cup instant minced onion
1 tablespoon curry powder
1/2 teaspoon instant minced garlic
2 cups chicken broth
1/2 cup water
1 cup diced tart apple
1 cup diced celery
2 tablespoons Pillsbury's Best Flour
2 teaspoons salt

Oven 350° **8 servings**

In 2 1/2-quart casserole, combine meat, butter, onion, curry powder and garlic. Bake at 350° for 30 minutes. Remove from oven. Stir in remaining ingredients; mix well. Bake, covered, at 350° for 1 hour. Prepare Condiment Crust. Remove casserole from oven. Increase oven temperature to 425°. Place biscuits on casserole. Bake, uncovered, at 425° for 25 to 30 minutes.

Condiment Crust

2 tablespoons blanched, slivered almonds
1 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground mace
1/3 cup coconut
1/4 cup Land O'Lakes Butter
1/2 cup milk
1 cup chutney, drained and chopped
1/3 cup seedless raisins

Toast almonds. In mixing bowl combine flour with baking powder, salt, mace and coconut. Cut in butter until particles are fine. Add milk; stir until dough clings together. Knead 12 times on lightly floured surface. Roll out to a 12x10-inch rectangle. Combine chutney, raisins and almonds; spread over dough. Starting with 12-inch side, roll up jelly roll fashion. Seal edges. Cut into 1-inch slices.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

CRAB-IN-A-CUSTARD

by Mrs. Ruth E. Conway, Mariposa, California

- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 1/2 teaspoons salt
- 1 teaspoon baking powder
- 1 teaspoon sugar
- 3 tablespoons soft Land O'Lakes Butter
- 4 eggs
- 1/2 cup milk
- 2 (7 1/2 ounce) cans crab meat
- 1/3 cup minced green pepper
- 1/2 cup shredded Cheddar cheese
- 2 cups light cream
- 2 teaspoons Worcestershire sauce
- 16 soda crackers
- 1/2 teaspoon seasoned pepper

Oven 350° **8 servings**

In mixer bowl, combine flour, 1 teaspoon salt, baking powder, sugar, 2 tablespoons butter, 1 egg and milk. Mix at low speed of mixer until smooth, about 1 1/2 minutes. Spread in bottom of greased 9-inch square baking dish. Drain and flake crab meat; reserve liquid. Spread crab meat and green pepper evenly over dough; sprinkle with cheese. Combine reserved crab meat liquid, cream, Worcestershire sauce, 1/2 teaspoon salt and 3 eggs. Beat until smooth and well blended. Pour gently over crab mixture. Spread crackers with about 1 tablespoon butter. Place on top of sauce; press each cracker into sauce just to moisten tops. Sprinkle with seasoned pepper. Bake at 350° for 40 to 45 minutes until sauce is set and nicely browned. Let stand 5 minutes before serving.

**For use with Pillsbury's Best Self-Rising Flour, omit salt and baking powder.*

BURGER FOR A BUNCH

by Travis Holcomb, Farmington, New Mexico

- 1/2 cup Pillsbury Mashed Potato Flakes
- 2 tablespoons melted Land O'Lakes Butter
- 2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 tablespoon sugar
- 1 teaspoon cream of tartar
- 1 teaspoon soda
- 1/3 cup Land O'Lakes Butter
- 1/2 cup milk
- 1/4 cup mayonnaise
- 1/2 cup shredded cheese

Oven 375° **8 to 10 servings**

Combine 1/4 cup potato flakes with melted butter; set aside. In large mixing bowl, combine 1/4 cup potato flakes, flour, sugar, cream or tartar and soda. Cut in butter until mixture resembles coarse crumbs. Add milk and mayonnaise; blend until a soft dough forms. Divide in half; shape into balls. Roll out one ball on floured surface to a 9-inch circle. Place on greased cookie sheet. Spread Filling to within 1/2 inch of edge; sprinkle with cheese. Roll out remaining dough; place on Filling, sealing edges. Brush with milk; sprinkle with buttered potato flakes. Bake at 375° for 20 to 25 minutes or until golden brown.

**For use with Pillsbury's Best Self-Rising Flour, decrease soda to 1/4 teaspoon.*

Hamburger Filling

- 1 pound ground beef
- 1/2 cup chopped onion
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 3/4 cup Pillsbury Mashed Potato Flakes
- 1 egg
- 1/4 cup catsup
- 1/4 cup hamburger relish
- 1 tablespoon salad mustard

In large skillet, saute ground beef, onion, salt and pepper until browned. Add remaining ingredients; blend well.

Tip: Burger may be made ahead of time. Cover; place in refrigerator several hours or overnight. Bake at 375° for 25 to 30 minutes.

Main dish bonanza with no last-minute fuss!

SAUCY SALMON FLIPS

by Mrs. Peter S. Harlib, Chicago, Illinois

1-pound can salmon, drained and flaked
10½-ounce can condensed cream of celery soup
1 egg
½ cup evaporated milk
2 tablespoons chopped green pepper
2 tablespoons chopped onion
2 tablespoons lemon juice
1 tablespoon minced parsley
½ teaspoon monosodium glutamate
¼ teaspoon salt
⅛ teaspoon pepper

Oven 350° **6 servings**

Combine all ingredients in mixing bowl; mix well. Pour into six greased 6-ounce custard cups. Bake at 350° for 25 minutes. Remove from oven. Increase oven temperature to 450°. Top with Biscuits. Bake 10 to 15 minutes longer or until golden brown. Invert onto serving plates. Serve with Sauce.

Biscuits

3½ cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
3 tablespoons baking powder
3 tablespoons sugar
1 teaspoon salt
1 cup shortening
11-ounce can Cheddar cheese soup
½ cup French fried onions

In mixing bowl, combine flour, baking powder, sugar and salt. Cut in shortening until mixture resembles coarse crumbs. Add soup all at once. Stir until dough clings together. Sprinkle onions over dough. Knead on lightly floured surface 8 to 10 times. Roll out dough, half at a time, to ¾-inch thickness. Cut into rounds with 3-inch cutter. Place one biscuit on each custard cup; bake remaining biscuits on cookie sheet.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Sauce

In saucepan, combine 10½-ounce can condensed tomato soup, ¾ cup evaporated milk, ½ cup French fried onions, ¼ teaspoon salt and ¼ teaspoon monosodium glutamate. Bring to a boil; remove from heat.

CHEEZA SOUPREME

by Mrs. Robert L. Henry, Madison, Wisconsin

- 1 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 11-ounce can Cheddar cheese soup
- 1/3 cup shortening
- 1/4 teaspoon salt
- 2 medium tomatoes, sliced
- 1 tablespoon water
- 4 stuffed green olives, sliced

Oven 425° **6 to 8 servings**

In small mixer bowl, combine flour, 1/3 cup soup, shortening and salt. Mix at lowest speed of mixer until dough begins to form, 15 to 30 seconds. Shape into a ball; flatten. Press evenly into 12-inch pizza pan. Flute edge as desired. Press Filling evenly over bottom of crust. Arrange tomato slices on top of Filling. Bake at 425° for 25 minutes. Remove from oven. Stir water into remainder of soup; spoon around edge of meat. Top each tomato slice with half teaspoon cheese sauce and an olive slice. Bake 5 minutes longer or until cheese just starts to melt. Serve with remaining warm cheese sauce.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Filling

- 1 egg, slightly beaten
- 1 1/2 pounds ground lean chuck
- 1/3 cup pre-crushed corn flakes
- 1/4 cup pizza flavored catsup
- 1 1/2 teaspoons seasoned salt
- 1 teaspoon instant minced onion
- 1/2 teaspoon salt
- 1/8 to 1/4 teaspoon pepper

Combine ingredients in mixing bowl. Blend thoroughly.

CORN 'N BEEF BAKE

by Kathy Hargis, Pasadena, Texas

1 tablespoon dry onion flakes
1/3 cup chili sauce
2 (15 ounce) cans Mary Kitchen Corned Beef Hash
3 tablespoons barbecue sauce

Oven 425° **6 to 8 servings**

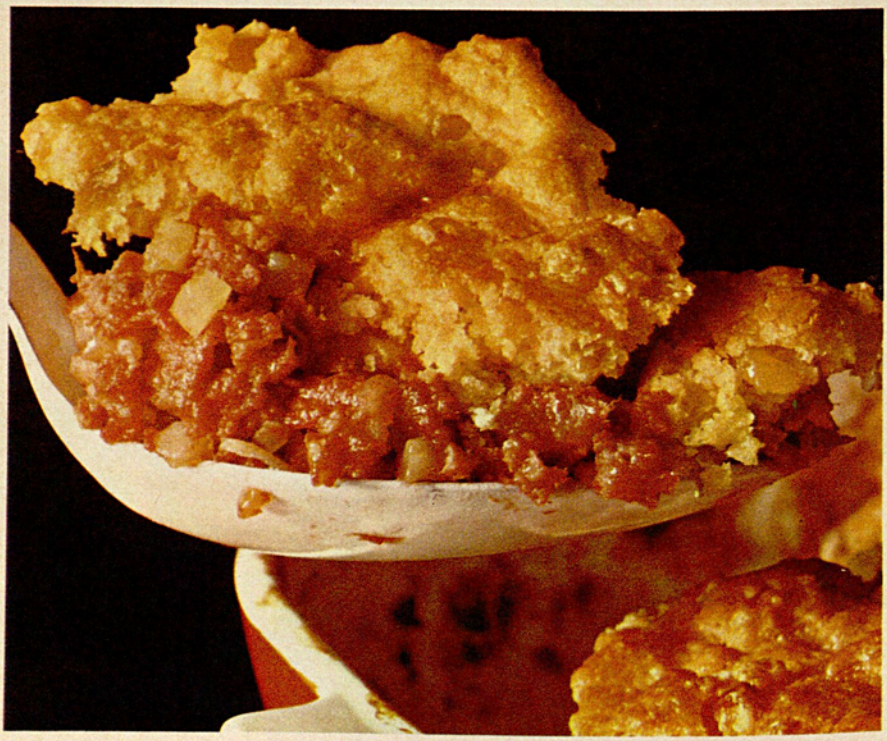
Soften onion flakes in chili sauce. Combine hash, barbecue sauce and onion mixture in a greased 2 1/2-quart casserole. Spread with Topping. Bake at 425° for 40 to 45 minutes.

Biscuit Topping

3/4 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
3/4 cup yellow corn meal
1 tablespoon sugar
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup milk
3 tablespoons melted shortening
1 egg, slightly beaten
12-ounce can whole kernel corn with sweet peppers, well drained

In mixing bowl, combine flour, corn meal, sugar, baking powder and salt. Add milk, shortening and egg; stir until smooth. Add corn; mix well.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*



CREAMED BEEF CHEEZY

by Sandra Volz, Pavonia, Ohio

- 1/4 cup Land O'Lakes Butter
- 1/2 pound shredded Hormel Dried Beef, rinsed and drained
- 1/3 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 3 cups milk
- 3/4 cup shredded Cheddar cheese
- 1 teaspoon snipped parsley

Oven 400° **6 servings**

Melt butter in skillet. Saute dried beef in butter until lightly browned. Blend in flour. Add milk. Cook, stirring constantly, until thickened. Remove from heat. Add 1/4 cup cheese; stir until cheese melts. Pour into well-greased 12x8-inch baking dish or shallow 1 1/2-quart casserole. Top with Biscuits. Bake at 400° for 20 to 25 minutes. Sprinkle with 1/2 cup cheese and parsley; bake 3 minutes longer. Serve hot.

Cheese Biscuits

- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 teaspoon dry onion flakes
- 3 tablespoons cooking oil
- 1/3 cup buttermilk or sour milk

In small mixing bowl, combine flour, baking powder, salt and onion flakes. Combine oil and buttermilk. Add to dry ingredients all at once, stirring until dough clings together. Knead on lightly floured surface 30 times. Roll out to 3/8-inch thickness. Cut into rounds with floured 1 1/2-inch biscuit cutter.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

CITY SLICKER CHICKEROLE

by Mrs. Robert F. Kent, Sunbury, Pennsylvania

2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1 cup (8-ounce can) tomato sauce
1/2 cup shortening
2 teaspoons parsley flakes
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup toasted slivered almonds
1/3 cup shredded sharp cheese

Oven 425° **6 to 8 servings**

In 2 1/2-quart casserole, combine all ingredients except almonds and cheese. Mix with fork until ingredients are blended and soft dough forms. Using back of large spoon, pat dough evenly over bottom and up sides of casserole. Bake at 425° for 15 minutes. Remove from oven. Decrease oven temperature to 350°. Pour hot Filling into casserole. Bake 10 minutes. Sprinkle almonds and cheese over Filling. Bake 5 minutes longer until topping and crust are golden brown.

Chickerole Filling

2 cups canned or cooked chicken, cut in pieces
2 cups frozen French fried potatoes, thawed
2 cups (15 1/2-ounce can) French cut green beans, drained
1/3 cup sliced stuffed olives
10 1/2-ounce can condensed cream of chicken soup
1 package Pillsbury Chicken Gravy Mix
2/3 cup dairy sour cream
1 teaspoon salt

Combine all ingredients in saucepan. Heat until well blended and bubbly.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt in crust. Reduce salt in Filling to 1/2 teaspoon.*

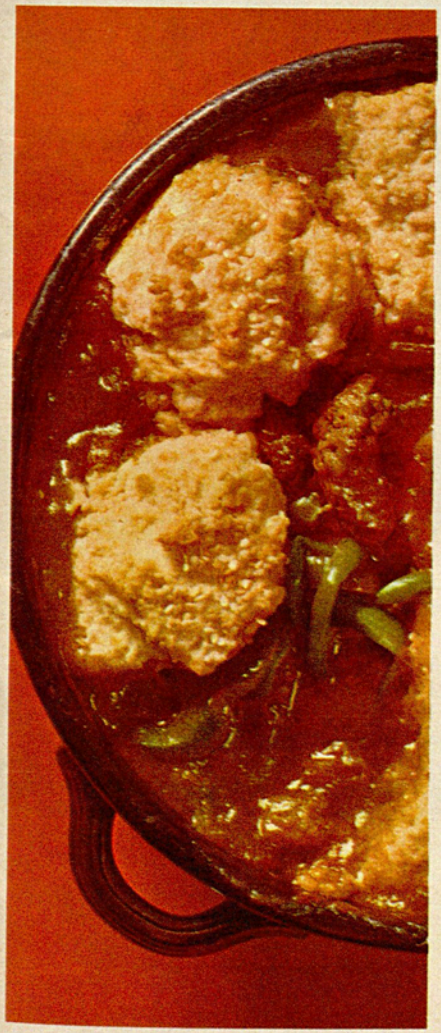
STEAK BAKE CASSEROLE

by Mrs. Alvina Houdek, Lake Wales, Florida

- 4 cube steaks, cut into 1/2-inch strips
- 2 tablespoons shortening
- 1 onion, cut into rings
- 1 green pepper, cut into rings
- 1/2 cup (4-ounce can) mushroom stems and pieces
- 2 tablespoons dark molasses
- 2 tablespoons soy sauce
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 1/2 cups (1 pound 4-ounce can) tomatoes
- 10-ounce package frozen French cut green beans
- 2 tablespoons Pillsbury's Best Flour
- 1 1/2 teaspoons sesame seed

Oven 400° **6 to 8 servings**

Brown meat lightly in shortening in skillet. Add remaining ingredients except flour, green beans and sesame seed. Simmer 15 minutes, stirring occasionally. Cook green beans as directed on package. Sprinkle flour over meat mixture; stir until smooth. Add cooked beans. Pour into 2 1/2-quart casserole. Drop Muffins by tablespoonfuls onto hot meat mixture; sprinkle with sesame seed. Bake at 400° for 25 to 30 minutes.



Tangy Sesame Muffins

- 1 1/3 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1 egg, beaten
- 2 tablespoons melted shortening
- 1/2 cup milk

In mixing bowl, combine flour, baking powder, salt and dry mustard. Add remaining ingredients; stir until dry particles are moistened.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

BUSY LADY BEEF BAKE

by Mr. W. E. Bredy, Homedale, Idaho

10-ounce package frozen peas in butter sauce
9-ounce package frozen small onions in cream sauce
2 (1½ pound) cans Dinty Moore Beef Stew

Oven 425° **6 servings**

Combine peas, onions and stew in shallow 3-quart casserole; cover. Bake at 425° for 30 minutes. Stir. Drop Biscuits by tablespoonfuls onto casserole. Bake, uncovered, at 425° for 30 to 35 minutes.

Cream Biscuits

2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
4 teaspoons baking powder
1 teaspoon seasoned salt
1 teaspoon dried sweet basil
1½ cups heavy cream

In mixing bowl, combine flour, baking powder, seasoned salt and basil. Add cream, stirring until all dry particles are moistened.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and seasoned salt.*

For Individual Casseroles: Combine peas, onions and stew in large saucepan. Simmer 2 minutes. Pour into individual casseroles. Drop Biscuits by tablespoonfuls onto hot stew. Bake at 425° for 25 to 30 minutes. Makes about 8 servings.

Easy Does It Clam Bake: Omit beef stew. Combine peas, onions and ½ cup milk in 12x8-inch baking dish. Bake at 425° for 15 minutes. Remove from oven. Stir in 7½-ounce can minced clams. Drop Biscuits by tablespoonfuls onto casserole.

Feather-light biscuits cozy in oceans of zesty beef stew

SATURDAY NIGHT PIE

by Mrs. Shirley F. Deckelman, Old Saybrook, Conn

- 1/4 cup cold water
- 1/2 cup shortening
- 1 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1/2 teaspoon salt
- 1/2 teaspoon caraway seed
- paprika

Oven 400° **6 servings**

Place all ingredients except paprika in mixer bowl. Mix at lowest speed of mixer until dough begins to form, 15 to 30 seconds. Shape into a firm ball. Flatten; smooth edge. Flour generously on both sides. Roll out to 1/8-inch thickness on well-floured surface. Fit into shallow 1 1/2-quart casserole or 9-inch pie pan. Flute and trim edge. Place Filling in pastry-lined casserole; sprinkle with paprika. Bake at 400° for 25 to 30 minutes.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Tip: Triangles or grated cheese may be added last 5 minutes of baking.

Filling

- 2 (1 pound) jars potato salad
- 1 cup sauerkraut
- 1 pound cocktail frankfurters
- 1/2 teaspoon salt

Combine all ingredients; mix well.

CORN IN THE COBBLER

by Mrs. John Pessenda, Chisholm, Minnesota

- 9 1/2-ounce package (2 cups) Pillsbury's Corn Muffin Mix
- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 1 cup milk
- 2 eggs
- 1 teaspoon instant minced onion
- 2 cups shredded Cheddar cheese

Oven 375° **6 servings**

In large mixing bowl, combine muffin mix, flour, milk, eggs, onion and 1 cup cheese; mix thoroughly. Spread in bottom of greased 13x9-inch baking dish. Spread with Topping; sprinkle with 1 cup cheese. Bake at 375° for 25 to 30 minutes.

Topping

- 12-ounce can Dinty Moore Corned Beef
- 2 (8 ounce) cans tomato sauce
- 1/2 cup finely chopped green pepper
- 2 tablespoons instant minced onion
- 2 tablespoons Worcestershire sauce
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Combine all ingredients in mixing bowl. Mix thoroughly, breaking up corned beef.

PIGS IN A YOKE

by Gail Simunec, East Detroit, Michigan

1 cup milk
1/2 cup Land O'Lakes Butter
1 teaspoon salt*
3 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1 1/2 pounds Hormel Brown 'n Serve Pork Sausages

Oven 350° **6 to 8 servings**

In saucepan, heat milk, butter and salt just until butter melts. Blend in flour quickly. Do not handle dough too much. Roll out on floured surface to 1/4-inch thickness. Fit into 15x10x1-inch jelly roll pan. Flute edge. Pour Filling into dough-lined pan. Arrange sausages in rows on Filling. Bake at 350° for 60 to 65 minutes or until golden.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Cottage Cheese Filling

1 1/2 pints creamed cottage cheese
1/2 cup yellow corn meal
1/4 cup milk
2 tablespoons instant minced onion
1 teaspoon salt
1 teaspoon parsley flakes
1 teaspoon herb seasoning
6 eggs, slightly beaten

Combine all ingredients in large mixing bowl. Mix well.

Cakes

ROLL-IN-ONE CAKE

by Mrs. Marie E. Burke, San Bernardino, California

1 cup firmly packed brown sugar
1/2 cup plus 2 tablespoons orange juice
1/4 cup Land O'Lakes Butter
2 tablespoons prepared grated orange peel
1/3 cup chopped Diamond Walnuts
5 eggs, separated
3/4 teaspoon cream of tartar
1/2 teaspoon salt*
3/4 cup sugar
3/4 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)

Oven 375° **8 servings**

In saucepan, combine brown sugar, 1/2 cup orange juice, butter and 1 tablespoon orange peel. Cook over medium heat until mixture forms a thin syrup, about 5 minutes. Pour evenly into greased 15x10x1-inch jelly roll pan. Sprinkle walnuts over syrup. Cool.

In large mixer bowl, beat egg whites with cream of tartar and salt at high speed of mixer until soft peaks form. Gradually add 1/4 cup sugar; continue beating until stiff but not dry. In small mixer bowl, beat egg yolks with 2 tablespoons orange juice and 1 tablespoon orange peel until thick and lemon colored. Gradually add 1/2 cup sugar; continue beating until light and fluffy. Fold into beaten egg whites. Fold flour gently but thoroughly into beaten eggs. Pour over syrup, spreading carefully to cover. Bake at 375° for 18 to 20 minutes or until light golden brown. Loosen edges and turn out immediately onto a cloth sprinkled with confectioners' sugar. Roll up.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Variation: If desired, sprinkle 1 cup (6-ounce package) semi-sweet chocolate pieces over syrup with walnuts. Decrease brown sugar to 1/2 cup.

No filling to add to this jelly roll treat... the pecan orange marmalade bakes right with the cake!

TRIPLE DIP CHOCOLATE CAKE

by Miss Marie Krutka, Pueblo, Colorado

2 eggs
1 cup buttermilk or sour milk
1 teaspoon vanilla extract
1/3 cup chocolate beverage mix
1/3 cup hot water
2 1/4 cups Pillsbury's Best Self-Rising Flour*
1 teaspoon soda
1/2 cup soft Land O'Lakes Butter
1 1/4 cups sugar

Oven 350° **Two 8-inch layers**

Grease and flour bottoms of two 8-inch round layer pans. Beat eggs in large mixer bowl at high speed of mixer until thick and lemon colored. Add buttermilk and vanilla extract; beat well. Blend beverage mix into hot water; add to egg mixture. Add flour, soda, butter and sugar. Beat 5 minutes at medium speed of mixer. Pour batter into pans. Bake at 350° for 25 to 30 minutes until cake springs back when lightly touched in center. Cool; frost.

**For use with Pillsbury's Best Flour (Regular or Instant Blending), add 1 tablespoon baking powder and 1 teaspoon salt with the flour.*

Two-Tone Frosting

3 tablespoons chocolate beverage mix
1/4 cup plus 1 tablespoon lukewarm water
1 package Pillsbury Two Layer Size Vanilla Buttercream Frosting Mix
1/4 cup soft Land O'Lakes Butter
2 envelopes (2 ounces) premelted unsweetened chocolate

Blend beverage mix and 1/4 cup water in mixer bowl. Add frosting mix and butter; blend well. Beat 1 minute at medium speed of mixer. With half of frosting, fill cake layers; frost top layer, leaving 1/2 inch around edge. Stir chocolate and 1 tablespoon water into remaining frosting; blend well. Frost sides and 1/2 inch around edge of top layer.

PINEAPPLE DREAM CAKE

by Mrs. Eddie J. Keller, National City, California

- 2 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 1/4 cups sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup milk
- 1/2 cup shortening
- 2 eggs
- 1 teaspoon almond extract

Oven 350° **Two 8-inch layers**

Grease and flour bottoms of two 8-inch round layer pans. In large mixer bowl, combine flour, sugar, baking powder and salt. Add milk and shortening. Blend well at lowest speed of mixer. Beat 1 1/2 minutes at a low speed or 225 strokes with a spoon. Add eggs and almond extract; continue beating 1 1/2 minutes. Pour batter into pans. Bake at 350° for 30 to 35 minutes until cake springs back when lightly touched in center. Cool in pans 5 minutes. Remove from pans; cool completely. Split layers in half crosswise, making 4 thin layers. Fill and frost.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Pineapple Dream Filling and Frosting

- 1 pound 4-ounce can crushed pineapple
- 1 (4-serving) package coconut cream pudding and pie filling mix
- 1 package dessert topping mix
- 1/2 cup cold milk
- 1/2 teaspoon almond extract
- 1/4 cup chopped maraschino cherries

Combine pineapple and pudding mix in saucepan. Cook, stirring constantly, until very thick and clear. Chill thoroughly. Prepare topping mix according to package directions, using the milk and almond extract. Combine half of prepared topping mix with pineapple mixture; stir in cherries. Spread between layers and on top of cake. Frost sides of cake with plain topping mix. Refrigerate until serving time.

Ready for the oven in 5 minutes. And just one baking for topping and cake!

MACAROON COOKIE CAKE

by Mrs. Claudine Potts, Sylva, North Carolina

- 2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 1/4 cups sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon soda
- 1 cup buttermilk or sour milk
- 1/2 cup soft Land O'Lakes Butter
- 3 eggs
- 3 envelopes (3 ounces) premelted unsweetened chocolate
- 1 teaspoon vanilla extract

Oven 350° **13x9-inch cake**

Grease and flour bottom of 13x9-inch pan. Combine all ingredients in large mixer bowl. Blend 30 seconds at low speed of mixer; beat 3 minutes at medium speed. Pour batter into pan. Carefully spoon Macaroon Topping over batter. Bake at 350° for 35 to 40 minutes until cake springs back when lightly touched in center.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt; decrease soda to 1/4 teaspoon.*

Macaroon Topping

- 15-ounce can sweetened condensed milk
- 2 2/3 cups (7-ounce package) flaked coconut
- 1 teaspoon vanilla extract

Combine ingredients in mixing bowl, stirring until coconut is completely coated.

Tip: To prepare sour milk, add 1 tablespoon lemon juice or vinegar to 1 cup milk. Let stand 5 minutes.

MAD HATTER CUP CAKES

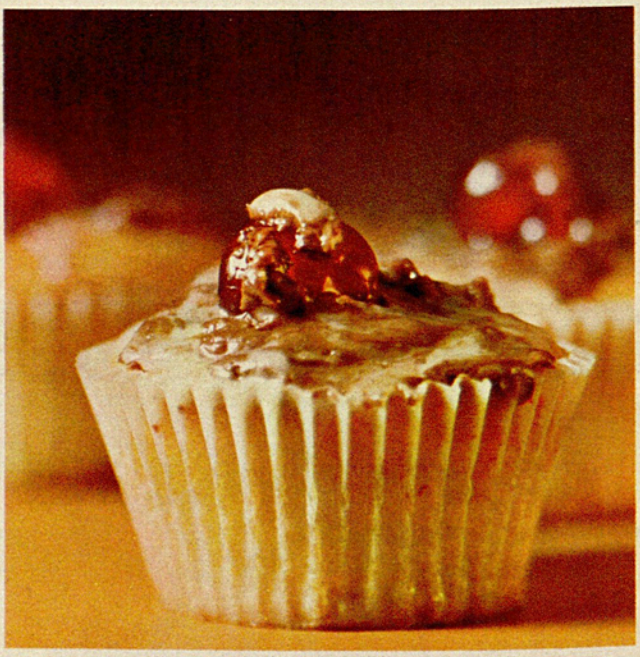
by Mrs. Kathryn G. Fitch, Jacksonville, Florida

1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1 (4-serving) package cherry-vanilla pudding and pie filling mix
1½ teaspoons baking powder
¼ teaspoon salt
½ cup sugar
⅓ cup Land O'Lakes Butter
2 eggs
1 teaspoon vanilla extract
½ cup milk
16 chocolate covered cherries

Oven 350° **16 cupcakes**

Line muffin cups with paper baking cups. Combine flour, pudding mix, baking powder and salt. Gradually add sugar to butter in mixer bowl, creaming until light and fluffy. At medium speed add eggs and vanilla extract; beat 1 minute. Add dry ingredients alternately with milk, beginning and ending with dry ingredients. Fill baking cups two-thirds full. Bake at 350° for 15 to 17 minutes. Remove from oven. Quickly make a slight indentation in top of each cupcake. Place a chocolate covered cherry in each indentation. Return to oven for 2 to 3 minutes. Carefully spread softened chocolate candy over top of cupcakes, leaving cherry exposed in center. Cool.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*



APPLE RING-A-ROUND

by Miss Barbara Nestingen, La Crosse, Wisconsin

14-ounce jar spiced apple rings
1 to 2 tablespoons red cinnamon candies
1/4 cup red apple jelly
1 3/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
2 teaspoons baking powder
1/2 teaspoon salt
3 egg whites
1 cup sugar
1/2 cup shortening
3/4 cup milk
1/2 teaspoon almond extract

Oven 350° **10-inch cake**

Drain apple rings; reserve 1/2 cup liquid. Combine the reserved liquid and candies in 10-inch ovenproof skillet. Simmer until candies are dissolved. Stir in jelly; blend well. Set aside.

Combine flour, baking powder and salt. Beat egg whites in small mixer bowl at high speed of mixer until soft peaks form. Gradually add 1/4 cup sugar; continue beating until stiff peaks form. In large mixer bowl, cream shortening with 3/4 cup sugar at medium speed of mixer until light and fluffy. Add dry ingredients alternately with milk to creamed mixture, beginning and ending with dry ingredients. Gently but thoroughly, fold in beaten egg whites and almond extract. Arrange apple rings in syrup in bottom of skillet. Gently pour batter over apple rings. Bake at 350° for 35 to 40 minutes. After 2 to 3 minutes, invert onto serving plate. Carefully lift skillet from cake; cool.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

LEMON-GINGER BUTTERCREAM CAKE

by Mrs. John Tallichet, Belle, West Virginia

- 2 packages Pillsbury Two Layer Size Lemon Buttercream Frosting Mix
- 1 cup Land O' Lakes Butter
- 1/2 cup lukewarm water
- 3 large eggs
- 3/4 cup milk
- 2 cups Pillsbury's Best Self-Rising Flour*
- 1 1/3 cups flaked coconut
- 1 tablespoon prepared grated lemon peel
- 1 teaspoon ground ginger

Oven 350° **Two 9-inch layers**

Grease and flour bottoms of two 9-inch round layer pans. In large mixer bowl, combine frosting mix, 1/2 cup butter and water. Blend well at low speed of mixer; beat at medium speed until smooth and creamy, about 1 minute, scraping sides of bowl. Set aside 2 1/2 cups mixture to frost cake; cover.

Add 1/2 cup butter, eggs, milk and flour to remaining frosting mixture. Blend well at low speed of mixer; beat 3 minutes at medium speed, scraping sides of bowl. Pour into pans. Bake at 350° for 30 to 35 minutes until cake springs back when lightly touched in center. Cool in pans 10 minutes. Remove from pans; cool completely.

Toss together in small bowl, coconut, lemon peel and ginger. Fill and frost cake with reserved frosting. While frosting is still moist, press coconut mixture onto sides and top of cake.

**For use with Pillsbury's Best Flour (Regular or Instant Blending), add 4 teaspoons baking powder and 1 teaspoon salt with the flour.*

CHOCOLATE SURPRISE CAKE

by Mrs. Christine Potter, Merion Station, Pennsylvania

- 1 1/2 cups sugar
- 1 cup Land O'Lakes Butter
- 3 eggs
- 2 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla extract
- 1/2 cup chocolate syrup

Oven 350° **Two 9-inch layers**

Grease and flour bottoms of two 9-inch round layer pans. Gradually add sugar to butter in large mixer bowl, creaming until light and fluffy. Add eggs; beat well. Blend in flour, baking powder and salt. Add milk and vanilla extract; blend well. Pour one-third of batter into each of the pans. Blend chocolate syrup into remaining one-third of batter. Pour chocolate batter carefully over vanilla batter. Do not stir. Bake at 350° for 40 to 50 minutes until cake springs back when lightly touched in center. Cool; frost.

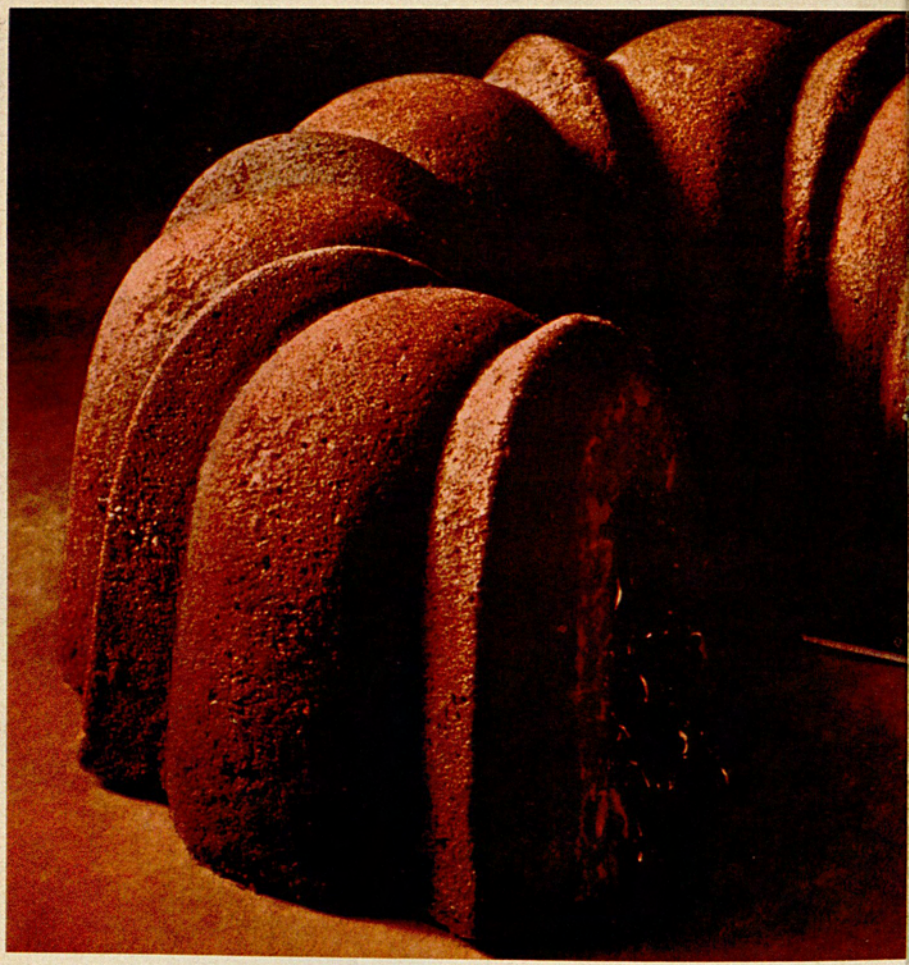
**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Chocolate Fluff Frosting

- 2 egg whites
- 1 cup sugar
- 3 tablespoons water
- 1/4 teaspoon salt
- 1 envelope (1 ounce) premelted unsweetened chocolate
- 1/3 cup soft Land O'Lakes Butter
- 1 1/2 teaspoons vanilla extract

Combine egg whites, sugar, water and salt in top of double boiler over hot water. Beat until fluffy, about 7 minutes. Remove from heat. Cover; cool. Add remaining ingredients; beat until well blended.

Tip: Or, prepare 1 package Pillsbury Two Layer Size Fluffy White Frosting Mix according to package directions. Add chocolate, butter and vanilla extract; blend well.



Makes the tunnel as the cake bakes

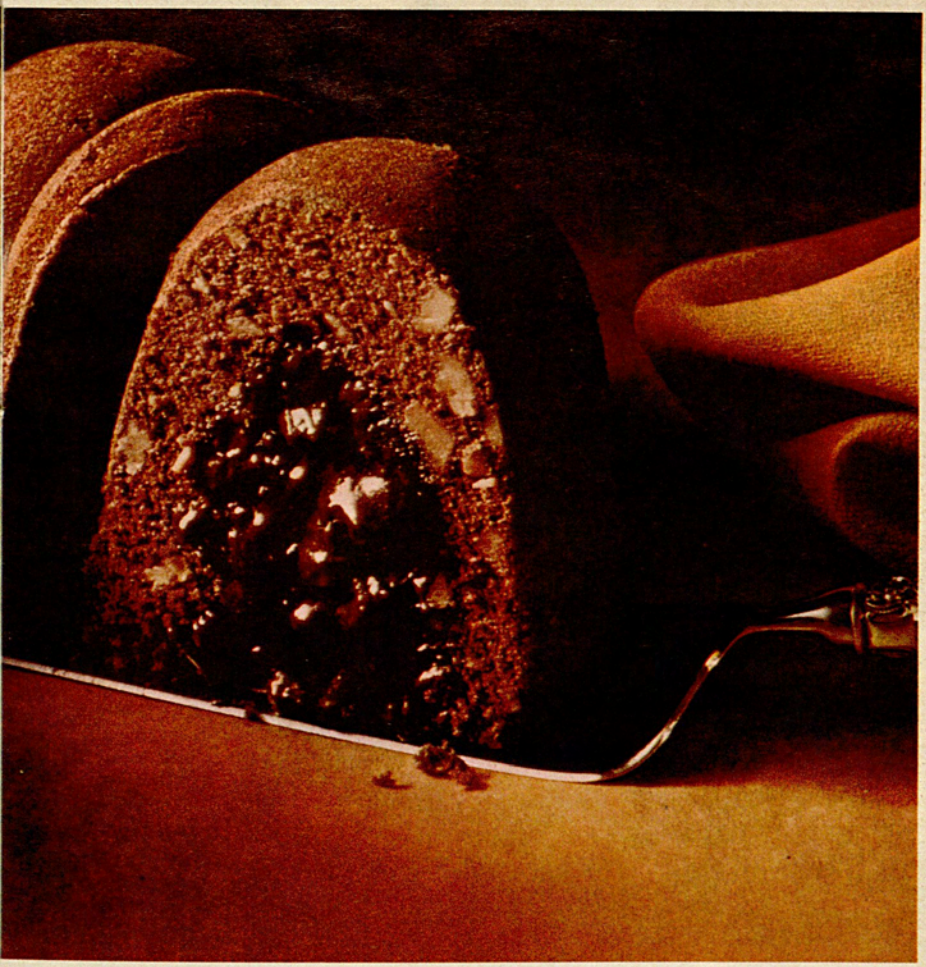
TUNNEL OF FUDGE CAKE

by Mrs. C. J. Helfrich, Houston, Texas

- 1 1/2 cups soft Land O'Lakes Butter
- 6 eggs
- 1 1/2 cups sugar
- 2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 package Pillsbury Two Layer Size Double Dutch Fudge Buttercream Frosting Mix
- 2 cups chopped Diamond Walnuts

Oven 350° **10-inch tube cake**

Cream butter in large mixer bowl at high speed of mixer. Add eggs, one at a time, beating well after each. Gradually add sugar; continue creaming at high speed



until light and fluffy. **By hand,** stir in flour, frosting mix and walnuts until well blended. Pour batter into greased Bundt pan or 10-inch tube pan. Bake at 350° for 60 to 65 minutes. Cool 2 hours; remove from pan. Cool completely before serving.

**For use with Pillsbury's Best Self-Rising Flour, decrease butter to 1 cup. Cream butter in large mixer bowl at high speed of mixer. Add eggs, one at a time, beating well after each. At low speed, gradually add flour, then sugar, mixing until well blended. By hand, stir in frosting mix and walnuts; blend well. Pour batter into greased Bundt pan or 10-inch tube pan. Bake at 350° for 65 to 70 minutes. Cool 2 hours; remove from pan. Cool completely before serving.*

Note: Nuts and Double Dutch Fudge Frosting Mix are essential to success of this unusual recipe. Since cake has a soft fudgy interior, test for doneness after 60 minutes by observing dry, shiny brownie-type crust.

APPLE PAN WALNUT CAKE

by Mrs. Marvin Ardel Miller, Coos Bay, Oregon

- 1 can apple pie filling
- 2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 cup sugar
- 1 1/2 teaspoons soda
- 1 teaspoon salt
- 2 eggs, beaten
- 1 teaspoon vanilla extract
- 2/3 cup cooking oil
- 3/4 cup chopped Diamond Walnuts

Oven 350° **13x9-inch cake**

Spread pie filling in bottom of 13x9-inch pan. Combine flour, sugar, soda and salt; sprinkle over pie filling. In mixing bowl, combine eggs, vanilla extract, oil and 1/2 cup walnuts; mix well. Pour over ingredients in pan. Stir only until blended. Smooth batter evenly in pan. Bake at 350° for 40 to 50 minutes until cake springs back when lightly touched in center. Prick warm cake with fork. Pour hot Topping over warm cake; sprinkle with 1/4 cup walnuts. Serve warm or cold, cut into squares or bars, or spoon into sherbet dishes and serve as a dessert.

**For use with Pillsbury's Best Self-Rising Flour, decrease soda to 1/2 teaspoon; omit salt.*

Sour Cream Topping

Combine 1 cup sugar, 1/2 cup dairy sour cream and 1/2 teaspoon soda in saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat.

Tip: Cherry, peach or apricot-pineapple pie filling may be substituted for the apple pie filling.

"MONKEY SHINE" SKILLET CAKE

by Mrs. Earl Wyman, Pembina, North Dakota

- 1 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 cup sugar
- 1/4 teaspoon salt
- 1/3 cup cooking oil
- 1 tablespoon vinegar
- 1 teaspoon vanilla extract
- 1/4 teaspoon banana extract
- 2 envelopes (2 ounces) premelted unsweetened chocolate
- 4 3/4-ounce jar strained banana baby food
- 1 teaspoon soda
- 1/2 cup cold coffee or water
- 1/2 cup ready-to-use diced dates, if desired

Oven 350° **10-inch cake**

Measure flour, sugar and salt into ungreased 10-inch skillet. Make well in center. Add oil, vinegar, vanilla and banana extracts, chocolate, baby food, soda and coffee. Mix with a spoon until well blended, about 2 minutes. Spread batter evenly in skillet. Sprinkle with dates, then with Topping. Bake at 350° for 30 to 35 minutes or until cake springs back when lightly touched in center.

**For use with Pillsbury's Best Self-Rising Flour, omit salt; decrease soda to 1/4 teaspoon.*

Crumb Topping

- 3 tablespoons Land O'Lakes Butter
- 1 (4-serving) package instant banana cream pudding mix
- 1/2 cup flaked coconut
- 1/4 cup shelled sunflower seeds

Cut butter into pudding mix until mixture resembles coarse crumbs. Stir in coconut and sunflower seeds.

Variation: Cake may also be prepared and baked in 13x9-inch pan.

Tip: To protect handle of skillet, cover with foil.

TROPICAKE

by Mrs. David Blair Morse, Lake Worth, Florida

- 1/4 cup plus 1/3 cup Land O'Lakes Butter
- 1/2 cup sugar
- 1/2 cup bread crumbs
- 1/2 cup flaked coconut
- 1 1/3 cups Pillsbury's Best Self-Rising Flour*
- 1 1/3 cups firmly packed brown sugar
- 2 eggs
- 1/2 cup cool black coffee
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg

Oven 350° **10-inch cake**

Melt 1/4 cup butter in skillet; add sugar, bread crumbs and coconut. **Keep warm.** Combine remaining ingredients in small mixer bowl. Beat 3 minutes at high speed of mixer. Line 10-inch fluted tube pan or angel food tube pan with warm coconut mixture. Pour batter into pan. Bake at 350° for 50 to 60 minutes. Invert immediately onto wire rack or serving plate.

**For use with Pillsbury's Best Flour (Regular or Instant Blending), add 2 teaspoons baking powder and 1/2 teaspoon salt with the flour.*

BALTIMORE BANANA CAKE

by Mrs. W. R. McDaniel, Anchorage, Alaska

2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1 1/2 cups sugar
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon soda
1 cup soft Land O'Lakes Butter
1 1/4 cups milk
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
3 eggs
1 package Pillsbury Two Layer Size Lord Baltimore Frosting Mix
3 tablespoons instant banana flakes
1/2 cup boiling water

Oven 350° **13x9-inch cake**

Grease and flour bottom of 13x9-inch pan. In large mixer bowl, combine flour, sugar, baking powder, salt and soda. Add 1/2 cup butter, milk and vanilla and almond extracts. Beat 1 minute at medium speed of mixer. Add eggs, packet of coconut and almonds from frosting mix and banana flakes. Beat 2 minutes at medium speed. Pour batter into pan. Bake at 350° for 35 to 40 minutes until cake springs back when lightly touched in center. Cool. Combine frosting mix packet and boiling water in mixer bowl. Beat 5 minutes at high speed of mixer. Add 1/2 cup butter. Beat at low speed just until well blended. Frost cake.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder, salt and soda.*

Tip: One package Pillsbury Two Layer Size Fluffy White Frosting Mix may be substituted for the Lord Baltimore Frosting Mix. Add 1/2 cup toasted coconut and 1/4 cup diced toasted almonds with the eggs and banana flakes. Combine Fluffy White Frosting Mix with the boiling water; proceed as directed. One or two drops red food coloring may be added to the frosting.

EASY-TIME HOLIDAY SQUARES

by Mrs. Frank R. Willis, South Holland, Illinois

- 1 1/2 cups sugar
- 1 cup Land O'Lakes Butter
- 4 eggs
- 2 cups Pillsbury's Best Flour (sifted Regular or Instant Blending)
- 1 tablespoon lemon extract or juice
- 1 can cherry pie filling
- confectioners' sugar

Oven 350° **20 servings**

Gradually add sugar to butter in large mixer bowl, creaming at medium speed of mixer until light and fluffy. At medium speed add eggs, one at a time, beating well after each. At low speed add flour and lemon extract. Pour batter into well-greased 15x10x1-inch jelly roll pan. Mark off into 20 squares. Place 1 heaping tablespoon pie filling in center of each square. Bake at 350° for 45 to 50 minutes. While warm, sift confectioners' sugar over cake. Cool; cut into squares.

POUND IN THE ROUND CAKE

by Juliana Kay Horn, Elmhurst, Illinois

- 2 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 eggs
- 12-ounce can almond cake and pastry filling
- 1 cup sugar
- 1 cup Land O'Lakes Butter
- 1/2 cup milk

Oven 350° **9-inch tube cake**

Combine all ingredients in large mixer bowl. Blend at low speed of mixer; beat 2 minutes at medium speed. Pour batter into greased 9-inch tube pan. Bake at 350° for 50 to 55 minutes or until cake springs back when lightly touched in center. Cool in pan. **Do not invert.** Remove from pan. Frost with Glaze, allowing to drip down sides. If desired, decorate with slivered almonds.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Glaze

Combine 1 cup confectioners' sugar, 2 to 3 tablespoons cream and 1 teaspoon almond extract until the consistency of a glaze.

HIDEAWAY CHOCOLATE CAKE

by Mrs. Sigmund Cywar, Point Pleasant, New Jersey

2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1 1/2 cups sugar
1 tablespoon instant coffee
1 teaspoon soda
1/2 teaspoon salt
3 envelopes (3 ounces) premelted unsweetened chocolate
2 eggs
1 cup dairy sour cream
1/2 cup water
2 1/2 teaspoons vanilla extract

Oven 350° **9-inch tube cake**

Prepare Filling; set aside to cool. Combine all ingredients in large mixer bowl. Beat at medium speed of mixer until smooth and creamy, about 3 minutes. Pour batter into well-greased 9-inch tube pan. Spoon Filling onto batter, forming ring in center. Bake at 350° for 40 to 45 minutes. Cool on wire rack. **Do not invert.** Remove from pan; cool completely. Frost with Pillsbury Ready-to-Spread Creamy Fudge Frosting or Pillsbury Buttercream Frosting Mix.

**For use with Pillsbury's Best Self-Rising Flour, omit soda.*

Filling

1 1/4 cups milk
3 tablespoons sugar
2 tablespoons cornstarch
1/4 teaspoon salt
1 egg
1/2 cup flaked coconut
1/4 cup dairy sour cream
1 teaspoon vanilla extract

Scald 1 cup milk in heavy saucepan. Combine 1/4 cup milk, sugar, cornstarch and salt. Add egg, coconut, sour cream and vanilla extract; mix well. Add to scalded milk, cooking and stirring until thick and smooth, 2 to 3 minutes.

You can't taste the shortcuts in these **Cookies**

UNBEATABLES

by Mrs. H. R. Jernigan, Tucson, Arizona

2 cups confectioners' sugar
1/2 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1/2 teaspon baking powder
1/2 cup (3 to 4) egg whites
2 cups chopped Diamond Walnuts
1/2 cup chopped dried apricots

Oven 325° **36 cookies**

In mixing bowl, combine sugar, flour, baking powder and egg whites. Add walnuts and apricots; mix well. Drop by teaspoonfuls onto well-greased cookie sheets. Bake at 325° for 15 to 18 minutes.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder.*

Variations: Substitute 1 cup peanut butter pieces for the apricots.

Substitute 1 cup flaked coconut for the apricots. Add 1/8 teaspoon cinnamon and 1/8 teaspoon nutmeg with the flour.

Substitute 1 cup semi-sweet chocolate pieces for the apricots.

CHOCOLATE CRUNCH

by Mrs. J. L. Fisette, San Antonio, Texas

- 1/2 cup Land O'Lakes Butter
- 2 cups chopped Diamond Walnuts
- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 1/2 cup firmly packed brown sugar
- 1 1/2 cups confectioners' sugar
- 1/2 cup evaporated milk
- 1 to 2 teaspoons peppermint extract
- 3 envelopes (3 ounces) premelted unsweetened chocolate

About 60 bars

Melt butter in heavy skillet. Add walnuts, flour and brown sugar; blend well. Continue stirring until crumbs are toasted and golden brown, 5 to 7 minutes. Cool.

In mixing bowl, combine cooled crumbs with remaining ingredients. Blend well. Pour into buttered 9-inch square pan. Chill at least 2 hours. Cut into 1-inch bars.

MINT LEAF COOKIES

by Mrs. Odile L. McCarthy, Alexandria, Virginia

- 4 eggs, separated
- 3/4 cup sugar
- 1 teaspon vanilla extract
- 1/4 teaspoon salt*
- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)

Oven 350° **24 cookies**

Beat egg whites at high speed of mixer until soft peaks form. Gradually add 1/2 cup sugar; continue beating until stiff peaks form. In large mixer bowl, combine egg yolks, 1/4 cup sugar, vanilla extract and salt. Beat at high speed of mixer until very thick and lemon colored. Fold in beaten egg whites. Gently but thoroughly fold in flour. Drop batter from side of teaspoon onto greased cookie sheet covered with brown paper, to resemble leaf shape. Sprinkle with sugar. Bake at 350° for 10 to 12 minutes. **Do not brown.** Cool before removing from paper. If necessary, slide flat knife under cookies to remove from paper. Place flat sides of 2 cookies together with Filling, sandwich-style.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Chocolate Mint Filling

- 3-ounce package cream cheese
- 2 tablespoons Land O'Lakes Butter
- 2 cups sifted confectioners' sugar
- 1 envelope (1 ounce) premelted unsweetened chocolate
- 1 tablespoon hot water
- 1/4 teaspoon peppermint extract

Combine cream cheese and butter in mixing bowl. Gradually add sugar, creaming well. Blend in remaining ingredients.

NUTTY FUDGE-WICHES

by Mrs. Pauline Frazee, Portland, Oregon

- 1/2 cup soft Land O'Lakes Butter
- 1 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 1/2 cups firmly packed brown sugar
- 3/4 cup chopped Diamond Walnuts
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 3 eggs
- 2 envelopes (2 ounces) premelted unsweetened chocolate
- 8-ounce package cream cheese

Oven 350° **24 bars**

In mixing bowl, combine butter, flour, 1 cup sugar, 1/2 cup walnuts, baking powder, salt, vanilla extract, eggs, chocolate and half of cream cheese. Mix until smooth and well blended, about 1 minute. Spread about half of mixture in greased 9-inch square pan. Blend remaining cream cheese with 1/2 cup sugar. Spread carefully over batter in pan. Top with other half of chocolate mixture, spreading carefully to cover. Sprinkle with 1/4 cup walnuts. Bake at 350° for 25 to 30 minutes. Cool. Cut into bars.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

BUTTERCREAM DROPS

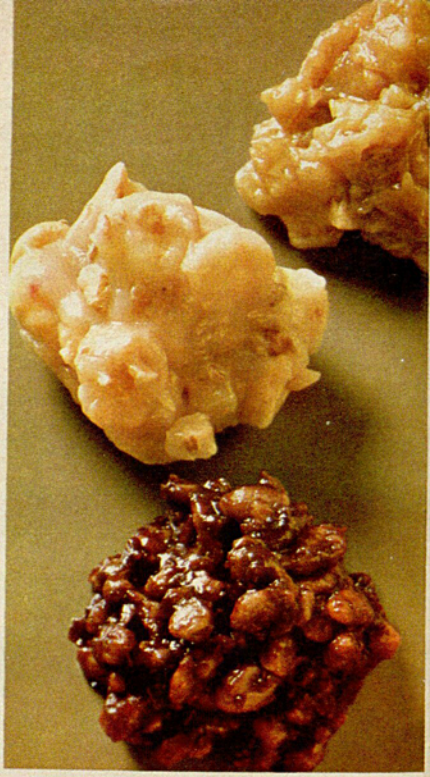
by Mrs. Jennie Wren Weeks, Olympia, Washington

1 cup Land O'Lakes Butter
1 cup evaporated milk
1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
1 package Pillsbury Two Layer Size Milk Chocolate Buttercream Frosting Mix
2 cups chopped Diamond Walnuts
4 to 5 cups dry cereal flakes or pieces

About 60

Melt butter in heavy 3-quart saucepan over medium heat. Remove from heat. Stir in milk, flour and frosting mix; blend until smooth. Cook over medium heat, stirring constantly, until mixture thickens and leaves sides of pan, about 15 minutes. Remove from heat. Stir in walnuts and cereal. Drop by tablespoonfuls onto waxed paper, foil or Teflon-coated cookie sheet.

Tip: Your favorite flavor of Pillsbury Butter cream Frosting Mix may be substituted for milk chocolate frosting mix.



MOLASSES BUTTER CRESCENTS

by Mrs. Hannah Huddle, Harrington, Washington

1 cup Land O'Lakes Butter
1/3 cup molasses
2 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
2 cups finely chopped Diamond Walnuts
1/4 teaspoon salt
confectioners' sugar

Oven 350° **About 60 cookies**

Cream butter and molasses in mixer bowl at medium speed of mixer until light and fluffy. Add flour, walnuts and salt; mix well. If desired, chill dough for easier handling. Shape into crescents, using a rounded teaspoonful for each. Place on ungreased cookie sheets. Bake at 350° for 12 to 15 minutes. Cool. Roll in confectioners' sugar.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

MACADAMIA NUT COOKIES

by Miss Hazel Spence, St. Petersburg, Florida

- 3/4 cup Land O'Lakes Butter
- 1/2 cup firmly packed brown sugar
- 2 tablespoons milk
- 1 1/2 teaspoons cinnamon
- 2 cups Pillsbury's Best Self-Rising Flour*
- 3/4 cup coarsely chopped macadamia nuts
- 1/2 cup finely chopped candied pineapple

Oven 375° **About 48**

In large mixing bowl, combine butter, sugar, milk and cinnamon, creaming well. Blend in flour. Stir in nuts and pineapple. Drop by teaspoonfuls onto greased cookie sheets. Flatten with bottom of glass which has been dipped in sugar. Bake at 375° for 7 to 10 minutes.

**For use with Pillsbury's Best Regular Flour, add 1 tablespoon baking powder and 3/4 teaspoon salt with the flour.*

CRACKER JILLS

by Lee Ann Reiners, Glenshaw, Pennsylvania

- 3-ounce package cream cheese
- 2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 1/4 cups firmly packed brown sugar
- 1/2 cup Land O'Lakes Butter
- 1/4 cup molasses
- 1/2 teaspoon soda
- 1 egg
- 1 cup salted Spanish peanuts
- 2 cups coarsely crushed soda crackers

Oven 375° **About 60**

In large mixer bowl, combine cream cheese, flour, sugar, butter, molasses, soda and egg. Mix well at low speed of mixer. Fold in peanuts and crackers; blend well. Cover; chill about 2 hours. Shape dough into small balls, using a rounded teaspoonful for each. Roll in sugar. Place on ungreased cookie sheets. Bake at 375° for 10 to 12 minutes.

**For use with Pillsbury's Best Self-Rising Flour, omit soda.*

FRUIT PUNCH BARS

by Mrs. Blaine F. Jaeger, West Chester, Pennsylvania

- 2 eggs
- 1 1/2 cups sugar
- 1 pound 1-ounce can fruit cocktail, undrained
- 2 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 1/2 teaspoons soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 1/3 cups flaked coconut
- 1/2 cup chopped Diamond Walnuts

Oven 350° **36 to 40 bars**

Grease and flour bottom of 15x10x1-inch jelly roll pan. Beat eggs and sugar in large mixer bowl at high speed of mixer until light and fluffy. Add fruit cocktail, flour, soda, salt and vanilla extract. Beat at medium speed of mixer until well blended, scraping sides and bottom of bowl. Spread in pan. Sprinkle with coconut and walnuts. Bake at 350° for 20 to 25 minutes or until golden brown. While hot, drizzle with Glaze. Cool; cut into bars.

**For use with Pillsbury's Best Self-Rising Flour, decrease soda to 1/2 teaspoon; omit salt.*

Glaze

- 3/4 cup sugar
- 1/2 cup Land O'Lakes Butter
- 1/4 cup evaporated milk
- 1/2 teaspoon vanilla extract
- 1/2 cup chopped Diamond Walnuts

Combine all ingredients except walnuts in small saucepan. Bring to a boil; boil 2 minutes, stirring constantly. Remove from heat; stir in walnuts. Cool.

CHERRY FANCY

by Mrs. Marilyn Belschner, Amherst, Nebraska

- 3/4 cup granulated brown sugar
- 3 tablespoons soft Land O'Lakes Butter
- 1/2 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 1 1/2 teaspoons pumpkin pie spice
- 1/4 teaspoon soda
- 1 egg
- 1 cup chopped Diamond Walnuts
- 1/3 cup granulated sugar
- 1/4 cup chopped maraschino cherries
- 2 tablespoons grated orange peel

Oven 350° **24 bars**

Cream brown sugar with butter in mixer bowl until light and fluffy. Add flour, pumpkin pie spice, soda and egg; blend well. Stir in walnuts. Spread in greased 9-inch square pan. Combine sugar, cherries and orange peel; mix well. Sprinkle over batter. Bake at 350° for 18 to 22 minutes. Cool; cut into finger bars.

CHERRY POM-POMS

by Andrea Stock, Martins Ferry, Ohio

- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1/2 teaspoon baking powder
- 1/2 cup cooking oil
- 3 tablespoons cherry-flavored gelatin
- 1 (4-serving) package instant vanilla pudding mix
- 2 eggs, separated
- 3 tablespoons milk
- 1/2 teaspoon almond extract
- 3/4 cup chopped Diamond Walnuts
- 3/4 cup grated coconut
- 1 teaspoon water
- 2 cups flaked coconut

Oven 350° **About 42 cookies**

Combine flour and baking powder. In large mixing bowl, combine oil, gelatin, pudding mix and egg yolks; blend well. Add dry ingredients, milk and almond extract; blend well. Stir in walnuts and grated coconut. Shape into balls, using a rounded teaspoonful for each. Slightly beat egg whites with water. Roll balls in egg whites, then in flaked coconut. Place on ungreased cookie sheets, pressing down to flatten. Bake at 350° for 12 to 15 minutes or until delicately browned.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder.*

COCO-NUTTY BROWNIES

by Mrs. Gerald Prochnow, Milwaukee, Wisconsin

- 1 cup (6-ounce package) semi-sweet chocolate pieces
- 1/2 cup Land O'Lakes Butter
- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 package Pillsbury Two Layer Size Coconut-Almond Frosting Mix
- 1/2 cup milk
- 1 egg
- 1/4 teaspoon salt

Oven 350° **24 bars**

Melt chocolate pieces and butter in medium saucepan over low heat. Remove from heat. Add flour, packet of frosting mix, milk, egg and salt; beat until well blended. Stir in packet of coconut and almonds. Spread in greased 11x7 or 9x9-inch pan. Bake at 350° for 20 to 25 minutes. Cut into squares or bars. Cool.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

WALNUT FROSTIES

by Mrs. G. P. Longmire, Austin, Texas

2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1/2 teaspoon soda
1/4 teaspoon salt
1 cup firmly packed brown sugar
1/2 cup Land O'Lakes Butter
1 egg
1 teaspoon vanilla extract

Oven 350° **About 48 cookies**

Combine flour, soda and salt. Gradually add sugar to butter in mixing bowl, creaming until light and fluffy. Add egg and vanilla extract; beat well. Gradually add dry ingredients, mixing well after each addition. Shape into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Make a depression in center of each cookie; place 1 teaspoonful Topping in depression. Bake at 350° for 12 to 14 minutes or until delicately browned.

**For use with Pillsbury's Best Self-Rising Flour, omit soda and salt.*

Topping

Combine 1 cup chopped Diamond Walnuts, 1/2 cup firmly packed brown sugar and 1/4 cup dairy sour cream.

REDI-FROSTED RAISIN BARS

by Eunice French, Peterson, Iowa

1 cup sugar
1 cup seedless raisins
1 cup cold water
1/2 cup Land O'Lakes Butter
1 teaspoon cinnamon
1/2 teaspoon cloves
1/4 teaspoon nutmeg
1/4 teaspoon salt*
2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1 teaspoon soda
1/2 teaspoon baking powder
1 teaspoon vanilla extract

Oven 350° **About 36 bars**

In 2-quart saucepan, combine sugar, raisins, water, butter, cinnamon, cloves, nutmeg and salt. Bring to a boil; boil gently 3 minutes. Cool. Add remaining ingredients; blend well. Spread batter evenly in greased 15x10x1-inch jelly roll pan. Crumble Topping evenly over batter; press down lightly. Bake at 350° for 20 to 25 minutes. Cool; cut into 2x2-inch bars.

**For use with Pillsbury's Best Self-Rising Flour, omit salt, soda and baking powder.*

Topping

Combine 1 cup firmly packed brown sugar, 1/2 cup chopped Diamond Walnuts, 1/4 cup Pillsbury's Best Flour, 2 tablespoons melted Land O'Lakes Butter, and 1 tablespoon cinnamon. Mix well.

Tip: If desired, 1 can raisin pie filling may be substituted for the sugar, raisins and water. Do not boil. Combine pie filling with butter and spices in mixing bowl.

PICK-UP BREAKS

by Kathleen D. Mitsak, Youngstown, Ohio

- 1 3/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1/2 cup Land O'Lakes Butter
- 1/2 cup peanut butter
- 1/2 cup firmly packed brown sugar
- 1/2 cup maple flavored corn syrup
- 1/4 cup orange juice concentrate, thawed
- 1 egg
- 1 cup quick-cooking rolled oats
- 1 cup raisins

Oven 350° **36 bars**

Combine flour, baking powder, salt and soda. Cream butter and peanut butter in mixing bowl. Gradually add sugar, creaming well. Add corn syrup, orange juice and egg; beat well. Gradually blend in dry ingredients, rolled oats and raisins; mix thoroughly. Spread in ungreased 15x10x1-inch jelly roll pan. Bake at 350° for 15 to 20 minutes. Cool. Cut into bars, squares or diamonds.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt; decrease soda to 1/4 teaspoon.*

NUT NIBBLERS

by Mrs. Rachel Hedrick, New Smyrna Beach, Florida

- 4 eggs
- 1 cup sugar
- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 1 teaspoon vanilla extract
- 2 1/2 cups finely chopped pitted dates
- 1 cup chopped Diamond Walnuts
- 1 cup stick pretzels, broken into 1-inch pieces
- 1 cup doughnut-shaped oat cereal
- 1 cup bite size shredded rice biscuits

Oven 350° **About 72**

Grease and flour bottom of 15x10x1-inch jelly roll pan. Beat eggs in large mixer bowl at high speed of mixer until light and fluffy. Gradually add sugar; continue beating until thick and lemon colored. Add flour and vanilla extract; blend well. Stir in dates by hand, mixing thoroughly. Combine remaining ingredients; set aside 1 cup. Fold remainder into batter. Pour into pan. Sprinkle with reserved cereal-nut mixture. Bake at 350° for 20 to 25 minutes. While hot, cut into 1 1/2-inch squares. Cool in pan.

SPELL-BINDERS

by Roberta Noel, Spokane, Washington

- 1 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 1/2 teaspoons baking powder
- 1 teaspoon soda
- 1 cup firmly packed brown sugar
- 1 cup soft Land O'Lakes Butter
- 1 egg
- 1 cup quick-cooking rolled oats
- 1 cup flaked coconut
- 1 cup salted Spanish peanuts
- 1/2 cup finely crushed corn flakes

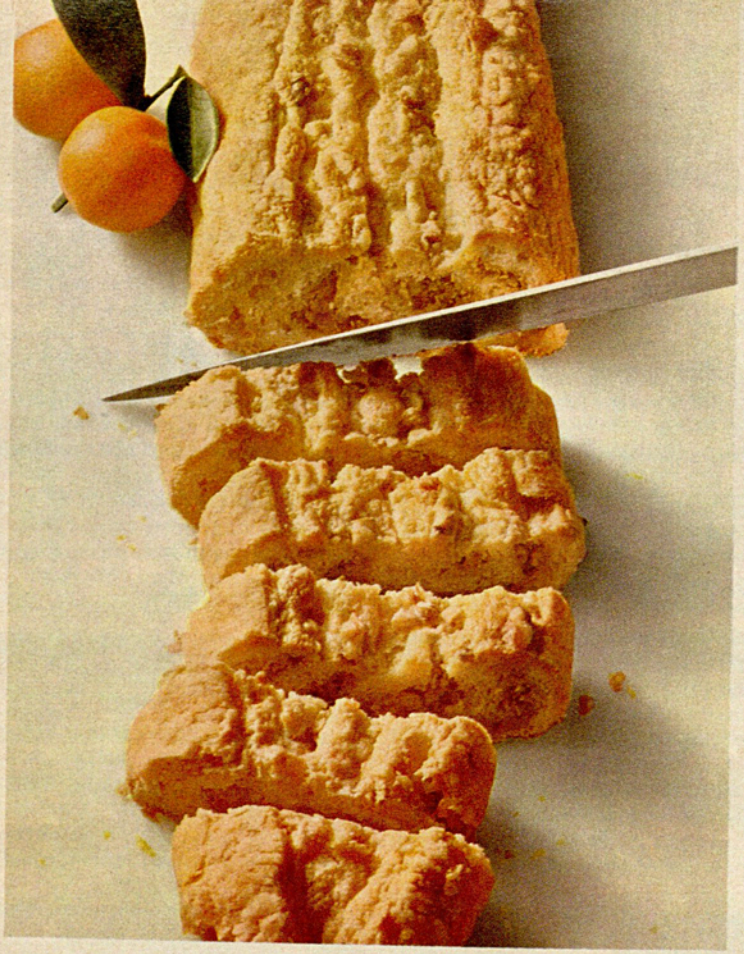
Oven 350° **About 48 cookies**

Combine flour, baking powder and soda. Gradually add sugar to butter in mixing bowl, creaming until light and fluffy. Add egg; beat well. Gradually add dry ingredients, blending well after each addition. Stir in rolled oats, coconut, peanuts and corn flakes. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Flatten slightly with bottom of glass dipped in additional crushed corn flakes. Bake at 350° for 12 to 15 minutes. Drizzle with Icing.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder.*

Icing

Melt 2 tablespoons Land O'Lakes Butter in 2-cup measuring pitcher. Add 1 cup confectioners' sugar, 1 tablespoon hot water and 1 teaspoon vanilla extract. Beat until consistency of a glaze. If necessary, thin with a few drops hot water.



WALNUT WALKAWAYS

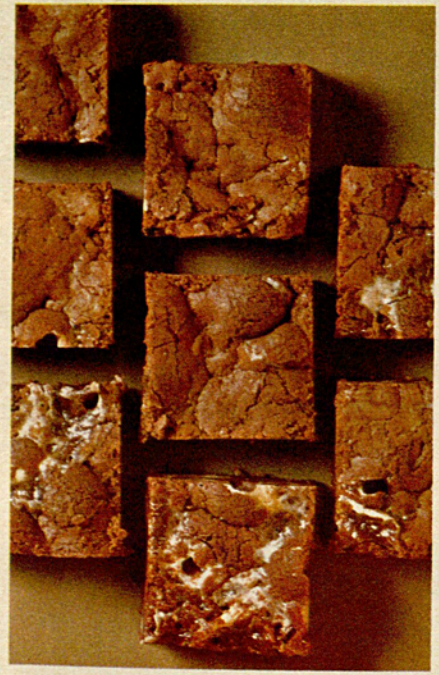
by Miss Diane Spangenberg, Denver, Colorado

- 1 package active dry yeast
- 1/4 cup warm water
- 2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1/8 teaspoon salt
- 3/4 cup Land O'Lakes Butter
- 1 egg
- 3-ounce package softened cream cheese
- 1/2 cup sugar
- 1 teaspoon prepared grated orange peel
- 1 teaspoon prepared grated lemon peel
- 1/2 cup finely chopped Diamond Walnuts
- confectioners' sugar

Oven 375° **About 24 cookies**

Soften yeast in warm water. Combine flour and salt in mixing bowl. Cut in butter until mixture resembles coarse crumbs. Add yeast and egg; mix just until blended. Roll out dough, half at a time, on floured surface to a 13x9-inch rectangle. Beat cream cheese, sugar and orange and lemon peels until light and fluffy. Spread half on each rectangle; sprinkle with walnuts. Starting with 13-inch side, roll up jelly roll fashion. Place, seam-side down, on lightly greased cookie sheet. Cut each roll halfway through lengthwise. Bake at 375° for 20 to 25 minutes. Cool. Sprinkle with confectioners' sugar. Cut diagonally into 1-inch slices.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*



SURFER SQUARES

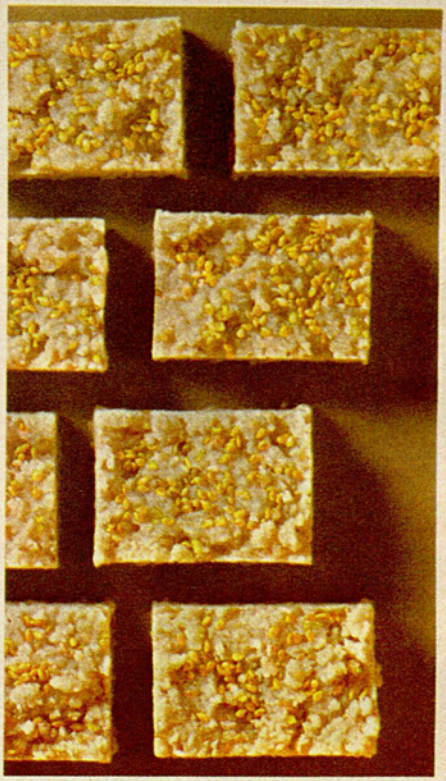
by Carolyn Kristof, Washington, D. C.

- 1 cup (6-ounce package) butterscotch pieces
- 1/4 cup granulated brown sugar
- 1/4 cup Land O'Lakes Butter
- 1 egg
- 3/4 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup (6-ounce package) semi-sweet chocolate pieces
- 1 cup miniature marshmallows
- 1/2 cup chopped Diamond Walnuts
- 1 teaspoon vanilla extract

Oven 350° **About 24 bars**

Melt butterscotch pieces, sugar and butter in saucepan over medium heat, stirring constantly. Remove from heat. Add egg; beat well. Add flour, baking powder and salt. Stir in remaining ingredients. Spread in greased 8-inch square pan. Bake at 350° for 20 to 25 minutes. Cool; cut into bars.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*



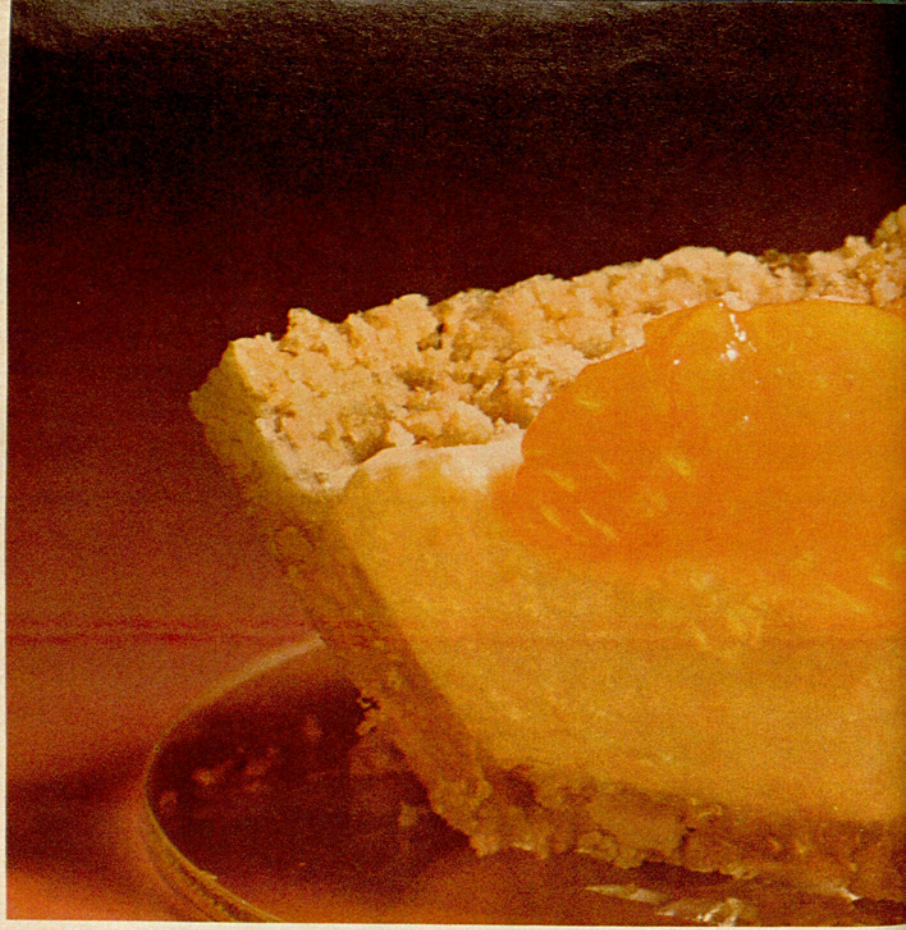
SESAME BARS

by Mrs. M. K. Kaihani, Scarsdale, New York

- 1/2 cup Land O'Lakes Butter
- 1 cup sesame seed
- 1 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 15-ounce can sweetened condensed milk
- 1/2 cup evaporated or regular milk
- 1 teaspoon vanilla extract

16 bars

Melt butter in heavy skillet over medium heat. Add sesame seed, stirring and cooking until golden brown, about 5 minutes. Add flour; continue stirring and cooking until all is golden brown. Remove from heat. Add remaining ingredients; mix well. Cook over medium heat, stirring constantly until mixture is glossy and leaves sides of pan, about 3 minutes. Pat into 8-inch square pan. Cool, then refrigerate. Cut into bars, squares or triangles.



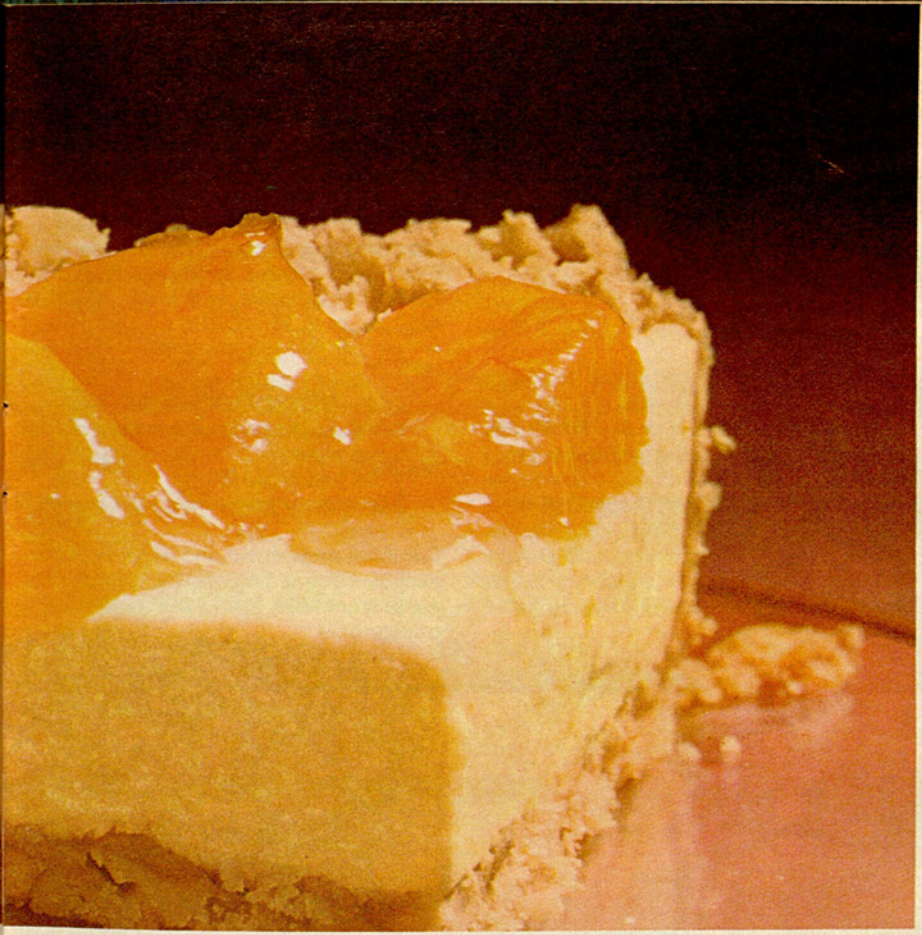
No crusts to roll out.
Nothing to bake.
And looks like a dream.

Desserts

MANDARIN DREAM PIE

by Kathleen Lunsford, Bolivar, Ohio

- 1/3 cup Land O'Lakes Butter
- 3/4 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 1/4 cup firmly packed brown sugar
- 1/8 teaspoon ginger
- 1/2 cup finely chopped Diamond Walnuts
- 3/4 cup cold milk
- 1 cup dairy sour cream
- 1 tablespoon prepared grated orange peel
- 1 (4-serving) package instant vanilla pudding mix
- 1/2 cup orange marmalade
- 1 tablespoon water
- 1/2 cup well-drained mandarin orange segments



8-inch pie

Melt butter in heavy skillet over low heat. Add flour, sugar, ginger and walnuts; blend well. Cook over low heat, stirring constantly, until crumbs are toasted and golden brown, 4 to 6 minutes. Reserve 1/4 cup of crumb mixture for garnish; press remainder immediately onto bottom and sides of 8-inch pie pan. In small mixer bowl, blend milk, sour cream, orange peel and pudding mix at low speed of mixer. Mix at high speed about 30 seconds or until thickened. **Do not overmix.** Pour into crumb crust. Chill.

Heat orange marmalade with water, stirring constantly, until marmalade melts. Arrange orange segments in center of filling; spoon marmalade glaze over top. Sprinkle reserved crumbs around orange segments. Chill until set.

Tip: Vanilla filling may be prepared in a blender. Blend about 6 seconds, turning switch on and off.

MINCEY PEACH PIE

by Mrs. Alfred E. Roske, Minneapolis, Minnesota

⅓ cup plus 1 tablespoon cold water
¾ cup shortening
2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1 teaspoon salt
2 teaspoons prepared grated orange peel
cream
1 tablespoon sugar

Oven 425° **9-inch pie**

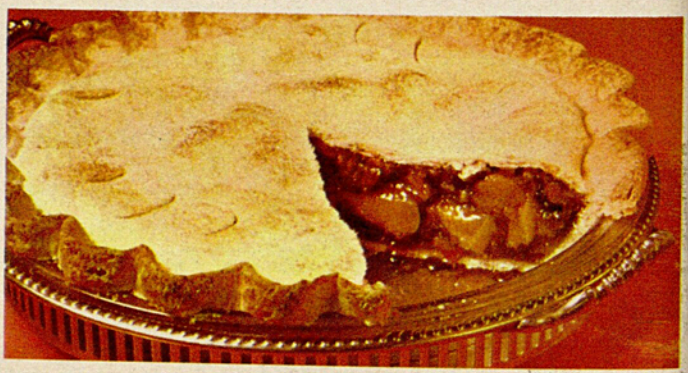
In large mixer bowl, combine water, shortening, flour, salt and 1 teaspoon orange peel. Mix at lowest speed of mixer, scraping sides of bowl, until dough begins to form, about 30 seconds. Divide in half. Shape into balls. Flatten; smooth edges. Roll out one ball to ⅛-inch thickness on well-floured surface. Fit into 9-inch pie pan. Trim edges. Pour Filling into pastry-lined pan. Roll out remaining dough. Cut slits for escape of steam. Moisten rim of bottom crust. Place top crust over Filling. Seal edge by folding top crust under bottom crust. Flute edge. Brush with cream; sprinkle with 1 teaspoon orange peel and sugar. Bake at 425° for 30 to 35 minutes until browned.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Mincey Peach Filling

9-inch package dry mincemeat
½ cup water
1 can peach pie filling
2 teaspoons prepared grated orange peel

Combine mincemeat and water in saucepan. Bring to a boil; boil 1 minute. Remove from heat. Stir in peach filling and orange peel.



SPRINGTIME CHEESE PIE

by Mrs. Jessie I. Strauss, Collinsville, Alabama

½ cup Land O'Lakes Butter
1 tablespoon plus ½ cup sugar
1 tablespoon finely chopped candied orange peel
1¼ cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
1-pound package frozen rhubarb, slightly thawed

Oven 425° **9-inch pie**

Combine butter, 1 tablespoon sugar and orange peel in small mixing bowl. Add 1 cup flour; mix just until a dough forms. Press evenly onto bottom and sides of well-greased 9-inch pie pan; flute edges. Combine ½ cup sugar and ¼ cup flour with rhubarb. Place in pastry-lined pan. Bake at 425° for 10 minutes. Remove from oven. Decrease oven temperature to 350°. Pour Cream Cheese Filling over rhubarb. Bake at 350° for 30 to 35 minutes. Spread Topping evenly over pie. Chill several hours or overnight.

Cream Cheese Filling

8-ounce package softened cream cheese
½ cup sugar
1 egg

Combine cream cheese and sugar in mixing bowl; beat until fluffy. Add egg; continue beating until creamy.

Topping

Combine ½ cup dairy sour cream, 1 tablespoon sugar and 1 tablespoon candied orange peel; blend well.

LEMON ALOHA PIE

by Mrs. James Vinyard, Boonville, Indiana

1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
1/3 cup Land O'Lakes Butter
1/3 cup sugar
1/3 cup plus 1 tablespoon lemon juice
8-ounce package cream cheese
1 package Pillsbury Two Layer Size Hawaiian Pineapple Frosting Mix

Oven 375° **9-inch pie**

In mixer bowl, combine flour, butter, 2 tablespoons sugar and 1 tablespoon lemon juice. Mix at low speed of mixer just until a dough forms. Press onto bottom and sides of 9-inch pie pan with well-floured fingers. Form a rim; flute. Bake at 375° for 12 to 15 minutes. Cool. Combine cream cheese, remaining sugar and 1/3 cup lemon juice; blend until smooth. Prepare frosting mix according to package directions. Fold into cream cheese mixture. Spoon into baked pastry shell. If desired, garnish with a ring of coconut and cherries. Chill several hours.

ORANGE COCONUT RING

by Mrs. Frank T. Ostenberg, Alexandria, Virginia

- 3/4 cup Land O'Lakes Butter
- 3/4 cup orange marmalade
- 1/2 cup flaked coconut
- 1/2 cup sugar
- 2 eggs
- 1 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 1/4 teaspoon orange extract or 1 teaspoon orange juice

Oven 375° **9-inch cake**

Melt 1/4 cup butter in 9-inch ring mold. Add marmalade and coconut; mix well and spread evenly.

In large mixer bowl, combine sugar, eggs and 1/2 cup butter. Blend well at lowest speed of mixer. Add flour, baking powder and salt alternately with milk and orange extract; blend thoroughly at lowest speed of mixer. Spoon batter evenly over marmalade mixture. Bake at 375° for 35 to 45 minutes. Cool 5 minutes; invert onto serving plate. If desired, serve with whipped cream or ice cream.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

BAKED FRUIT CURRY

by Mrs. Yvonne M. Meador, Oakland, California

- 1 pound 13-ounce can peach halves, well drained
- 1-pound can pear halves, well drained
- 1 pound 4-ounce can pineapple spears, well drained
- 2 tablespoons chopped crystallized ginger
- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 1 cup firmly packed brown sugar
- 1 to 1 1/2 teaspoons curry powder
- 1/2 cup Land O'Lakes Butter

Oven 375° **6 servings**

Place fruits in greased 8-inch square baking dish; sprinkle with ginger. Combine flour, sugar and curry powder in mixing bowl. Cut in butter, using a pastry blender or knife, until mixture resembles corn meal. Sprinkle over fruit. Bake at 375° for 20 to 25 minutes. Serve hot or cold, plain or with prepared whipped topping.

EASY PEACH STRUDEL

by Mrs. Elizabeth Bjorklund, Chicago, Illinois

- 2 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 1 cup dairy sour cream
- 1 cup Land O'Lakes Butter
- 2 cups peach preserves
- 1 cup shredded coconut
- 1/2 cup finely chopped Diamond Walnuts

Oven 450° **About 48 slices**

Combine flour, sour cream and butter in mixing bowl; blend well. Cover; chill at least 1 hour. Roll out chilled dough, one-fourth at a time, to a 13x6-inch rectangle on well-floured surface. Spread 1/2 cup preserves along one 13-inch side to a width of 1 1/2 inches. Sprinkle with 1/4 cup coconut and 2 tablespoons walnuts. Starting with 13-inch side, roll up jelly roll fashion. Seal edges and ends. Place, seam-side down, on ungreased cookie sheet. Bake at 450° for 18 to 20 minutes. Cool. Sprinkle with confectioners' sugar. Cut into slices.

JAM-BOTTOM APPLE PIE

by Mrs. Phyllis Boulifard, Philadelphia, Pennsylvania

- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/3 cup firmly packed brown sugar
- 1/3 cup Land O'Lakes Butter
- 1 egg
- 1/4 cup raspberry jam
- 1 can apple pie filling
- 4 tablespoons sugar
- 1 teaspoon cinnamon
- 1 cup dairy sour cream
- 1 tablespoon vanilla extract

Oven 350° **8 or 9-inch cake**

Combine flour, baking powder and salt. Gradually add brown sugar to butter in mixing bowl, creaming until light and fluffy. Add egg; beat well. Add dry ingredients; blend thoroughly. Pour into well-greased 8 or 9-inch springform pan or 9-inch square pan. Bake at 350° for 20 to 25 minutes or until lightly browned. Remove from oven. Decrease oven temperature to 300°. Spread top of cake with raspberry jam, then with pie filling. Sprinkle with mixture of 1 tablespoon sugar and cinnamon. Combine sour cream, vanilla extract and 3 tablespoons sugar. Spread over apple mixture. Bake at 300° for 12 to 15 minutes. Chill at least 3 hours before serving.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

HAWAIIAN ALASKA

by Mrs. Phyllis Lidert, West Covina, California

- 1/3 cup plus 1 tablespoon cold water
- 3/4 cup shortening
- 1 teaspoon salt*
- 2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)

Oven 450° **10 servings**

Combine ingredients in mixer bowl. Mix at lowest speed of mixer until dough begins to form. Shape into a firm ball; flatten. Flour generously on both sides. Roll out on floured surface to 1/8-inch thickness. Cut into ten rounds, 4 inches in diameter. (An empty 1-pound coffee can may be used as a cutter.) Place on ungreased cookie sheets. Prick with fork. Bake at 450° for 8 to 10 minutes. Cool on cookie sheet about 5 minutes.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

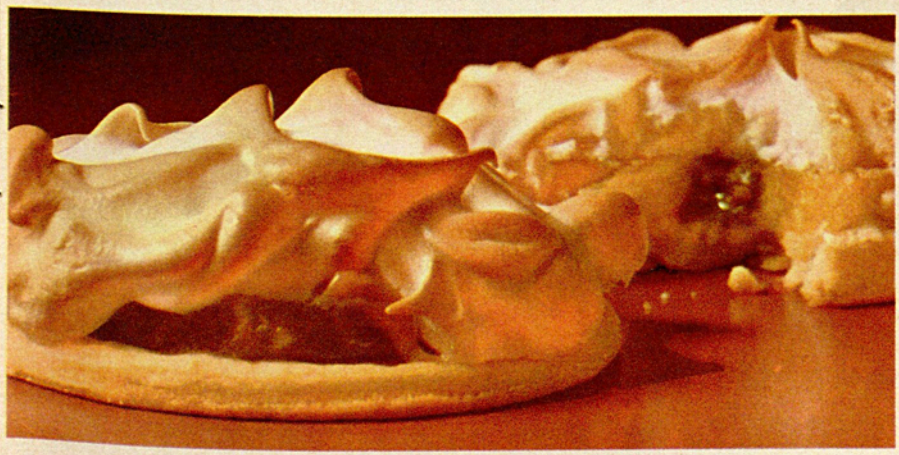
Filling

- 3-ounce package cream cheese
- 3 egg yolks (reserve whites for Meringue
- 4 teaspoons sugar
- 1/2 teaspoon vanilla extract
- 1/2 cup finely chopped Diamond Walnuts
- 1 pound 4 1/2-ounce can (10 slices) pineapple slices, well drained

In mixing bowl, combine cream cheese, egg yolks, sugar and vanilla extract; beat until smooth. Stir in walnuts. Place pineapple slice on each baked pastry round. Place tablespoon filling in center of pineapple. Bake at 400° for 3 minutes. While hot, cover with Meringue. Bake 8 to 10 minutes longer.

Meringue

Beat 3 egg whites and 1/4 teaspoon cream of tartar until soft peaks form. Gradually add 1/3 cup sugar; continue beating until meringue stands in stiff peaks.



PUMPKIN-NOG PIE

by Mrs. John E. Van Horn, Nitro, West Virginia

1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1/2 teaspoon salt
1/2 teaspoon pumpkin pie spice
1/3 cup shortening
3 to 4 tablespoons cold water

Oven 400° **9-inch pie**

Combine flour, salt and pumpkin pie spice in mixing bowl. Cut in shortening until mixture is the size of small peas. Sprinkle water, a little at a time, over mixture while tossing and stirring lightly with fork until dough is just moist enough to hold together. Shape into a ball. Roll out on lightly floured surface to a circle 1 1/2 inches larger than inverted 9-inch pie pan. Fit loosely into pan. Fold edge to form a standing rim; flute. Pour Filling into pastry-lined pan. Bake at 400° for 45 to 50 minutes or until center is firm to touch. Cool. Just before serving, spoon Topping around edge of pie.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

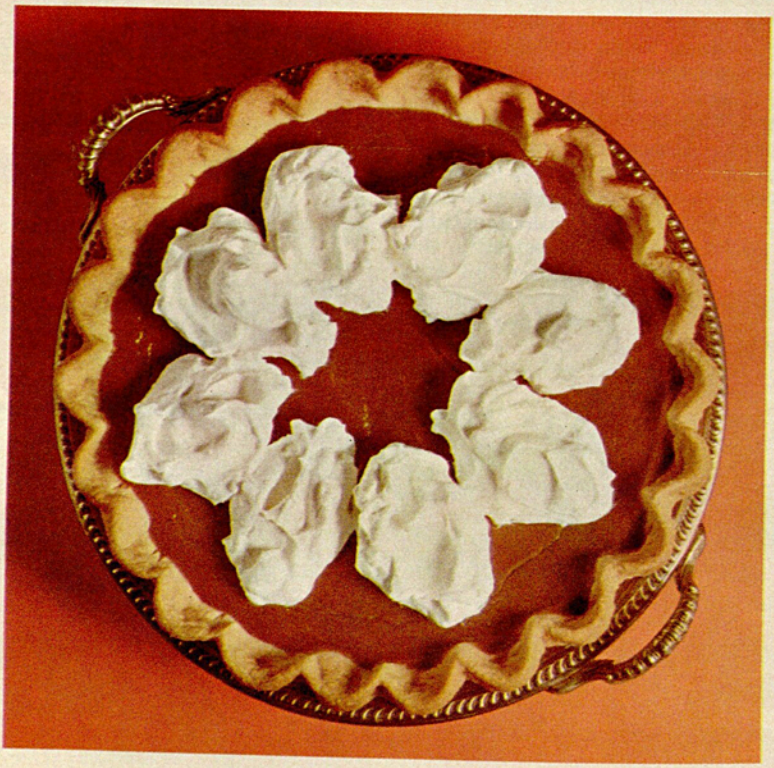
Filling

2 eggs
1 can pumpkin pie filling
1 cup prepared egg nog (reserve 2 tablespoons for Topping)

Combine all ingredients in mixing bowl. Beat until thoroughly blended.

Topping

Combine 1 envelope dessert topping mix, 1/2 cup cold milk, 1/2 teaspoon vanilla extract and reserved egg nog. Beat 2 minutes or until peaks form.



CHERRY CHEESE SUZETTE

by Mrs. Mandel L. Desnick, St. Louis Park, Minnesota

- 1/2 cup soft Land O'Lakes Butter
- 3 tablespoons sugar
- 2 eggs
- 1 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup milk
- 1/2 cup cherry preserves

Oven 350° **9 servings**

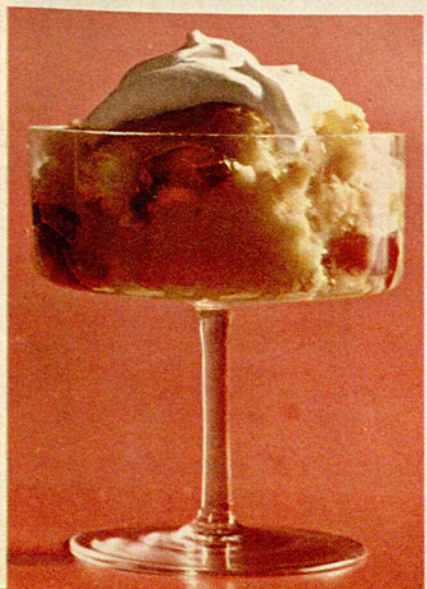
Cream butter and sugar in mixer bowl at high speed of mixer until light and fluffy. Add eggs; beat until smooth. Combine flour, baking powder and salt. Add to creamed mixture alternately with milk at low speed of mixer. Beat 2 minutes at medium speed. Pour half of batter into greased 8-inch square pan. Pour Filling over batter, spreading carefully to cover; spread preserves evenly over Filling. Cover with remaining batter. Bake at 350° for 55 to 60 minutes. Serve hot. If desired, garnish with sour cream.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Filling

- 2 cups creamed cottage cheese
- 2 tablespoons melted Land O'Lakes Butter
- 1 teaspoon sugar
- 1 egg

Combine ingredients in mixing bowl; beat until well blended.



TROPICAL CRUNCH

by Joeline Malenke, Austin, Minnesota

- 1 package Pillsbury Two Layer Size Coconut-Almond Frosting Mix
- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 3/4 cup (18) finely crushed soda crackers
- 1/2 teaspoon soda
- 1/3 cup Land O'Lakes Butter
- 1 (4-serving) package lemon pudding and pie filling mix

Oven 350° **About 9 servings**

In 8-inch square pan, combine frosting mix, flour, crackers and soda. Cut in butter until mixture is the size of small peas. Reserve 1 cup for topping. Press remainder into bottom of pan. Prepare pie filling according to package directions, omitting 1/4 cup of the water. Pour into pan. Sprinkle with reserved crumb mixture. Bake at 350° for 30 to 35 minutes. Cool. Cut into squares and serve with whipped cream; garnish with slice of lime or lemon.

**For use with Pillsbury's Best Self-Rising Flour, omit soda.*

Tip: One can of prepared lemon pie filling may be substituted for the pie filling mix.

CINDERELLA CHEESEPIE

by Mrs. Tracey Grace Bahill, Tucson, Arizona

- 1/3 cup plus 1 tablespoon cooking oil
- 3 tablespoons water
- 1/2 teaspoon salt*
- 1 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)

Oven 450° **9 or 10-inch pie**

Combine oil, water and salt in small mixer bowl. Add flour. Mix 30 seconds at lowest speed of mixer. Shape into a ball. Roll out dough between sheets of waxed paper to 1/8-inch thickness. Remove top paper. Invert pastry and bottom paper over 9 or 10-inch pie pan. Gently remove paper. Fit loosely into pan; flute edge. Prick generously with fork. Bake at 450° for 10 to 12 minutes. Cool.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Cinderella Filling

- 1 tablespoon (1 envelope) unflavored gelatin
- 1 1/2 cups milk
- 3-ounce package cream cheese
- 1 can pumpkin pie filling
- 2 eggs, separated
- 1 (4-serving) package butterscotch pudding and pie filling mix

Soften gelatin in 1/2 cup milk. Combine cream cheese, pumpkin pie filling and egg yolks in small mixer bowl; beat until smooth. Combine 1 cup milk and pudding mix in saucepan. Add pumpkin mixture and gelatin. Cook over medium heat until mixture thickens and is bubbly. Chill in refrigerator until slightly thickened, but not set. Beat egg whites until stiff but not dry. Fold into chilled filling. Spoon filling into baked pastry shell. Chill several hours or overnight. If desired, serve with whipped cream.

"COME-ON-OVER" CAKE

by Mrs. L. D. Zieammermann, Kansas City, Kansas

- 2 1/4 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 2 teaspoons soda
- 1/2 teaspoon salt
- 14-ounce can Pillsbury Ready-to-Spread Creamy Vanilla Frosting
- 1 egg
- 1-pound can peach slices, undrained
- 1/2 cup firmly packed brown sugar
- 1/2 cup coconut
- 1/2 cup chopped Diamond Walnuts

Oven 350° **13x9-inch cake**

Grease and flour bottom of 13x9-inch pan. Combine flour, soda and salt in mixer bowl. Add 1 1/4 cups frosting, egg and peaches. Beat 2 minutes at medium speed of mixer. Pour into pan. Sprinkle remaining ingredients over batter. Bake at 350° for 40 to 45 minutes until tester inserted into center of cake comes out clean. Cool. Thin remaining frosting with 1 to 2 tablespoons cream; drizzle over cake.

**For use with Pillsbury's Best Self-Rising Flour, decrease soda to 1 teaspoon; omit salt.*

Tip: One package Pillsbury Two Layer Size Vanilla Buttercream Frosting Mix, prepared according to package directions, may be substituted for the refrigerated frosting.

TANGY FLUFF PIE

by Mrs. John Patterson, De Land, Florida

- 1/3 cup shortening
- 1/2 teaspoon salt*
- 1/4 cup cold milk
- 1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)

Oven 450° **9-inch pie**

Cream shortening and salt in mixing bowl. Stir in milk. Add flour; mix only until all dry particles are moistened. Shape into a ball. Roll out on floured surface to a circle 1 1/2 inches larger than inverted 9-inch pie pan. Fit loosely into pan. Fold edge to form a standing rim; flute. Pour Filling into pastry-lined pan. Bake at 450° for 8 minutes, then at 325° for 25 to 30 minutes.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Filling

- 1/4 cup Land O'Lakes Butter
- 2/3 cup plus 1/2 cup boiling water
- 1 (4-serving) package lemon pudding and pie filling mix
- 1/4 cup sugar
- 2 tablespoons Pillsbury's Best Flour
- 2 eggs
- 1/2 cup milk
- 1 package Pillsbury Two Layer Size Fluffy White Frosting Mix

Stir butter into 2/3 cup boiling water. In mixing bowl, combine filling mix, sugar, flour and eggs. Add milk and butter mixture; beat well. Combine frosting mix and 1/2 cup boiling water in small mixer bowl. Beat 5 minutes at high speed of mixer until stiff, straight peaks form. Fold immediately into pie filling mixture.

Tip: If pie filling has a flavor capsule, dissolve in boiling water with butter.

IMAGINATION PIE

by Mrs. F. Williams Rimbach, Largo, Florida

1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1/2 teaspoon salt
1/3 cup shortening
3 to 4 tablespoons cold water

Oven 450° **9-inch pie**

Combine flour and salt in mixing bowl. Cut in shortening, using pastry blender or knife until mixture is the size of small peas. Sprinkle water, a little at a time, over mixture while tossing and stirring lightly with fork until dough is just moist enough to hold together. Shape into a ball. Flatten to 1/2-inch thickness; smooth edge. Roll out on floured and sugared surface to a circle 1 1/2 inches larger than inverted 9-inch pie pan. Fit loosely into pan; gently pat out air pockets. Fold edge to form a standing rim; flute. Prick generously with fork. Bake at 450° for 10 to 12 minutes until golden brown. Cool.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Filling

1 (4-serving) package lemon flavored gelatin
1 1/4 cups boiling water
1 cup evaporated milk
1 package Pillsbury Two Layer Size Hawaiian Pineapple Frosting Mix

Dissolve gelatin in 3/4 cup boiling water in large mixing bowl; cool slightly. Add milk; blend thoroughly. Chill, stirring occasionally, until partially set. Combine frosting mix packet with 1/2 cup boiling water in small mixer bowl. Beat 5 minutes at high speed of mixer until very stiff straight peaks form. Fold frosting and pineapple into gelatin gently but thoroughly. Spoon into baked pastry shell. Chill at least 2 hours. If desired, serve with whipped cream.

PRUNE WHIP PIE

by Mrs. Norris N. Ring, Mosinee, Wisconsin

1 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
1/4 cup plus 1 tablespoon cooking oil
1/2 teaspoon salt
3 tablespoons water

Oven 400° **9-inch pie**

Combine flour, oil and salt in mixing bowl. Mix with fork. Add water; mix until a dough forms. Shape into a ball; flatten. Roll out on floured surface to an 11-inch circle. Fit into 9-inch pie pan. Fold edge to form a standing rim; flute. Prick with fork. Bake at 400° for 12 to 15 minutes. Cool.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Filling

12-ounce can prune cake and pastry filling
2 tablespoons sugar
1 package vanilla whipped dessert mix
2/3 cup almond cake and pastry filling

Combine prune filling and sugar; mix well. Spread on bottom and sides of baked pastry shell. Prepare dessert mix as directed. Fold in almond filling. Pour over prune filling. Chill several hours or overnight. Garnish with shaved sweet chocolate or slivered almonds.

AMBROSIA BETTY

by Stephen R. Manning, Brattleboro, Vermont

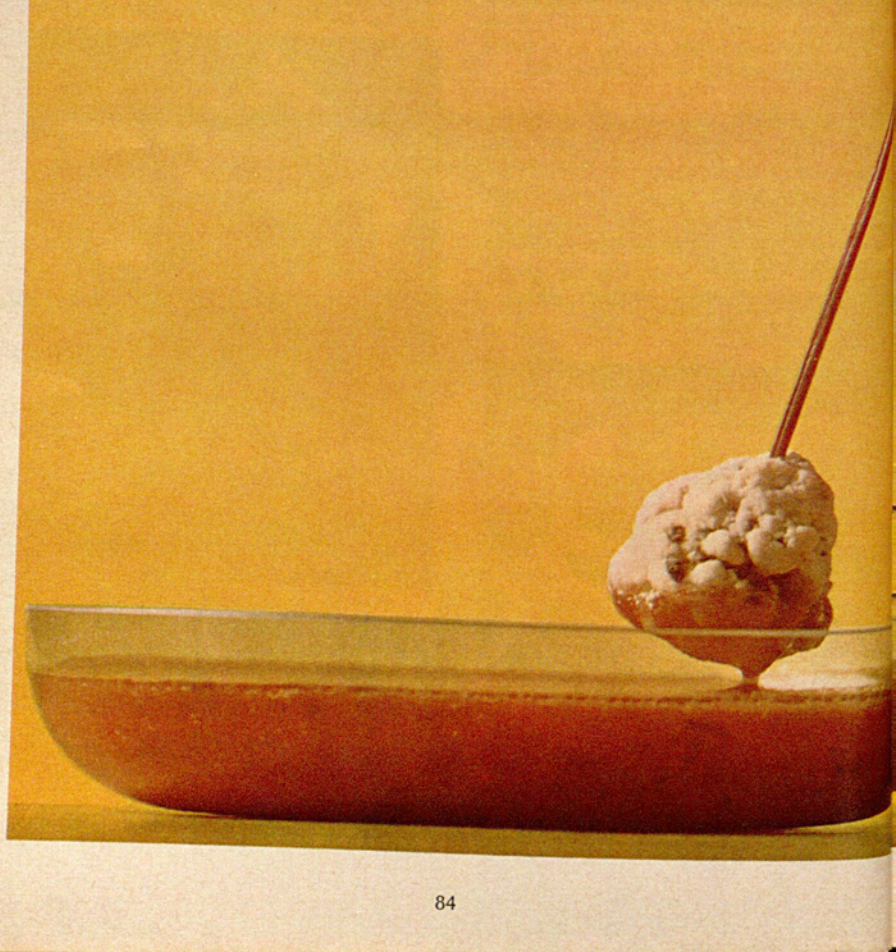
1 cup Pillsbury's Best Self-Rising Flour*
1 cup flaked coconut
1/2 cup sugar
1/2 cup Land O'Lakes Butter, melted
2 cups sliced apples
1 cup sliced bananas
1/2 cup cranberry-orange relish

Oven 350° **4 to 6 servings**

Grease and flour 1 1/2-quart casserole. In casserole, combine flour, coconut, sugar and butter. Add remaining ingredients. Toss fruit lightly in crumb mixture. Bake, covered, at 350° for 20 minutes. Remove cover and bake 30 to 35 minutes longer until apples are tender. Serve warm with whipped topping or cream.

**For use with Pillsbury's Best Flour (Regular or Instant Blending), add 1 1/2 teaspoons baking powder and 1/2 teaspoon salt with the flour.*

Snacks



PIZZA DIPPERS

by Mrs. Charles E. Cole, Jr., Reseda, California

- 1/2 pound Italian sausage
- 2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1/4 cup grated Parmesan cheese
- 1 teaspoon salt
- 2/3 cup shortening
- 1/3 cup plus 1 tablespoon cold water

Oven 450° **About 40**

Brown sausage in skillet. Crumble; drain. Set aside. Combine flour, cheese and salt in mixing bowl. Cut in shortening until mixture is the size of small peas. Stir in sausage. Add water, a little at a time, tossing and stirring with fork until dough is just moist enough to hold together. Shape into balls about 1 inch in diameter. Place on ungreased cookie sheets. Bake at 450° for 10 to 12 minutes until lightly browned. Serve hot dipped in Sauce.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Pizza Sauce

- 1 cup (8-ounce can) tomato sauce
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon cooking oil
- 1/4 teaspoon oregano
- 1/4 teaspoon garlic salt
- 1/4 teaspoon salt

Combine all ingredients in small saucepan. Heat to boiling; simmer about 5 minutes.

TUNA-TATER THINS

by Miss Mabel Simmons, Chattanooga, Tennessee

- 1 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 1/2 cup Pillsbury Mashed Potato Flakes
- 1/2 cup tuna, drained
- 2 tablespoons grated Cheddar cheese
- 1/4 teaspoon hot pepper sauce
- 1/2 cup Land O'Lakes Butter
- 1 to 2 tablespoons water

Oven 375° **About 48**

Combine all ingredients except butter and water in mixing bowl. Cut in butter, using pastry blender or knife, until mixture is the size of small peas. Sprinkle water, a little at a time, over mixture while tossing and stirring lightly with fork until dough is just moist enough to hold together. Roll out on floured surface to 1/8-inch thickness. Cut into rounds with 2-inch cutter. Place on ungreased cookie sheet. Bake at 375° for 12 to 15 minutes until golden brown.

GOLDEN CHEESIES

by Mrs. John F. Park, Jr., Tacoma, Washington

- 2 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising)
- 1 cup soft Land O'Lakes Butter
- 1 cup dairy sour cream
- seasoned salt
- pepper
- 3 cups shredded Cheddar cheese
- paprika

Oven 350° **About 48**

Combine flour, butter and sour cream in mixing bowl; mix well. Divide into four portions. Wrap; chill until firm. Roll out dough, one-fourth at a time, on well-floured surface to a 12x6-inch rectangle. Sprinkle each lightly with seasoned salt and pepper, then with 3/4 cup cheese. Starting with 12-inch side, roll up jelly roll fashion. Seal edges and ends. Place, seam-side down, on ungreased cookie sheet. Using sharp knife, cut rolls halfway through at 1-inch intervals. Sprinkle with paprika. Bake at 350° for 30 to 35 minutes until golden brown. Serve warm or cold.

TOUT SWEETS

by Mrs. Virginia N. Rhoades, Charlotte, North Carolina

30 candy caramels
3 tablespoons water
3/4 cup Pillsbury's Best Self-Rising Flour*
3/4 cup quick-cooking rolled oats
3/4 cup chopped Diamond Walnuts
1/4 cup firmly packed brown sugar
2 tablespoons Land O'Lakes Butter
1/4 teaspoon salt
1 cup finely broken peanut brittle
1 cup miniature marshmallows

About 36

Melt caramels in water in top of double boiler. Cool slightly. In heavy skillet, combine flour, rolled oats, walnuts, sugar, butter and salt. Cook over low heat, stirring constantly, until toasted, about 5 minutes. Cool. Pour into large mixing bowl. Stir in peanut brittle; mix well. Pour melted caramels over dry ingredients, stirring to coat thoroughly. Add marshmallows; mix well. Drop by tablespoonfuls onto waxed paper. If desired, dip tops in melted chocolate.

**For use with Pillsbury's Best Flour (Regular or Instant Blending), increase salt to 1/2 teaspoon.*

SNACK TRUFFLES

by Mrs. H. Lee Hart, Cathedral City, California

1 bouillon cube
1/2 cup boiling water
1/4 cup Land O'Lakes Butter
1 teaspoon Worcestershire sauce
1 teaspoon bottled brown bouquet sauce
1/2 teaspoon poultry seasoning
1/2 teaspoon salt*
1/2 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
2 eggs plus 1 egg white
1/2 cup finely chopped Diamond Walnuts
1/2 cup (4-ounce can) mushroom stems and pieces, drained

Oven 425° **About 24**

Dissolve bouillon cube in boiling water in saucepan. Stir in butter, Worcestershire sauce, bouquet sauce, poultry seasoning and salt. Bring to a boil. Stir in flour. Remove from heat; beat well. Add eggs and egg white, one at a time, beating well after each. Add walnuts and mushrooms; mix well. Drop by teaspoonfuls onto greased cookie sheet. Bake at 425° for 12 to 14 minutes. Serve hot.

**For use with Pillsbury's Best Self-Rising Flour, decrease salt to 1/4 teaspoon.*

BLEU CHEESE PUFFS

by Mrs. George G. Haramis, Jr., Stratford, Connecticut

- 1 package blue cheese salad dressing mix
- 2 teaspons instant minced onion
- 2 tablespoons Land O'Lakes Butter
- 1 egg
- 4-ounce carton whipped cream cheese
- 1/3 cup plus 1 tablespoon cold water
- 3/4 cup shortening
- 2 cups Pillsbury's Best Flour (Regular, Instant Blend or Self-Rising*)
- 1 teaspoon salt

Oven 425° **About 35**

In small mixer bowl, combine salad dressing mix, onion, butter, egg and cream cheese. Blend 2 minutes at low speed of mixer. Chill while making pastry. Combine remaining ingredients in mixer bowl. Mix at lowest speed of mixer until dough begins to form, 15 to 20 seconds. Roll out dough on floured surface to a 20x14-inch rectangle. Trim edges. With sharp knife, cut into two 10x14-inch rectangles. Drop filling mixture by spoonfuls onto one rectangle, about 2 inches apart. Top with other half of pastry. Cut into squares with pastry wheel. Place on ungreased cookie sheet. Prick tops with fork. Bake at 425° for 12 to 15 minutes or until lightly browned. Serve warm.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

CHEESE-NIKS

by Mrs. A. F. Steffen, Wellesley, Massachusetts

- 3/4 cup Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 1/4 cup corn meal
- 1 teaspoon baking powder
- 1 teaspoon oregano
- 1 teaspoon parsley flakes
- 1/4 teaspoon garlic powder
- 1 packet onion soup mix
- 1 1/2 cups shredded Mozzarella cheese
- 1 egg
- 1/4 cup milk
- Parmesan cheese

Oven 350° **About 72**

In large mixing bowl, combine flour, corn meal, baking powder, oregano, parsley flakes, garlic powder and soup mix. Stir in Mozzarella cheese. Add egg and milk all at once; stir until dough forms a ball. Roll out on floured surface to 1/8-inch thickness. Cut into desired shapes with floured cookie cutters or pastry wheel. Place on greased cookie sheet. Sprinkle with Parmesan cheese. Bake at 350° for 15 to 20 minutes until golden brown.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder.*

MEAT BALLS A GO-GO

by Mrs. Virginia G. Johnson, San Francisco, California

- 2 cups shredded sharp Cheddar cheese
- 1/2 cup Land O'Lakes Butter
- 1 1/2 cups Pillsbury's Best Flour (Regular, Instant Blending or Self-Rising*)
- 2 teaspoons curry powder
- 1/2 teaspoon salt
- 1/4 teaspoon hot pepper sauce
- 7 1/2-ounce can cocktail meatballs, drained
- paprika, if desired

Oven 425° **About 40**

Blend cheese and butter in large mixing bowl. Stir in flour, curry powder, salt and pepper sauce. Knead until dough forms a soft ball. Pinch off tablespoonfuls of dough; flatten in palm of hand. Wrap around meatball. Roll into ball, sealing well. Place on ungreased cookie sheets. Bake at 425° for 15 to 17 minutes. Dust with paprika. Serve hot on cocktail picks.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

Tip: If desired, 1-pound can plain meatballs, cut into fourths, may be substituted for the cocktail meatballs.

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Raised Holiday Muffins...Page 15

An electric mixer at low speed can be used to blend in part of the flour and eliminate kneading the dough.

Shape loaves with a rolling pin: Roll dough for each loaf to a 14x7-inch rectangle. Starting with 7-inch side, roll up tightly, sealing dough with heels of hands after each roll. Seal edges and ends.

Or, by hand: Flatten dough for each loaf by pressing into an 18x9-inch rectangle. Fold in half lengthwise, pressing out air pockets. Then fold both ends of dough (about 1/3 of length) so they overlap in center. Press out air each time. Roll into loaf, sealing edge by pressing with heels of hands. Seal ends and tuck under loaf.

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Make casseroles two at a time. Freeze one for a quick, already prepared meal on one of those busy days.

Try substituting salmon or tuna for the chicken in your favorite casseroles.

To avoid wet, soggy biscuit toppings on casseroles, be sure the casserole mixture is hot before adding the biscuits.

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Test for Doneness: The cake is done when it springs back when lightly touched in center. It will pull away slightly from edge of the pan.

To Remove Cake Layers: Cool cakes on a wire rack away from drafts about ten minutes. Loosen the edges with a knife or small metal spatula. Place wire rack on top of cake. Invert cake pan on rack. Tap bottom of pan and remove.

Better results are obtained when butter, cream cheese and eggs are at room temperature.

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When making rich butter cookies, mix the dry ingredients thoroughly with the creamed mixture or the dough will be crumbly.

Baking sheets with little or no sides will let your cookies bake evenly and quickly. The sheets should be shiny and clear the sides of the oven by at least two inches for best circulation of heat and even baking.

Cool baking sheets before placing unbaked cookies on them or the heat will melt the shortening in the dough causing cookies to spread too much during baking.

If crisp cookies soften in storage, place them in a 300° oven about five minutes.

Keep soft cookies soft by placing a slice of bread in the container.

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Use a pastry cloth and stockinet covered rolling pin when rolling pie crust. You will use less flour, fewer strokes and have a tender, more flaky pie crust.

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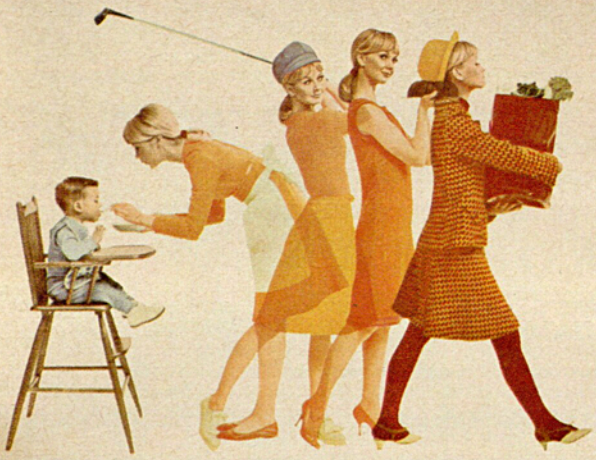
Prepare your favorite snacks ahead of time. Wrap in aluminum foil and freeze. Just before serving reheat in the aluminum foil.

Self-Rising Flour — in the red and white sack — has salt and leavening added in the proper proportion. It can be used in most recipes. Specific recommendations for its use have been made. Use the recommended substitutions in each recipe.

Measure butter the easy way —

4 sticks = 1 pound = 2 cups
2 sticks = 1/2 pound = 1 cup
1 stick = 1/4 pound = 1/2 cup or 8 tbsp.



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A special award just for recipes using Pillsbury mixes and at least ½ cup of Pillsbury Flour. What creative magic have you performed with flour and a dessert mix? With flour and a frosting mix? Tell us and you may win $1,000.

See next page for entry blank and rules

CONTEST CLOSES OCTOBER 31, 1966

OFFICIAL ENTRY BLANK

Pillsbury $100,000 Busy Lady Bake-Off

Mail to Pillsbury Busy Lady Bake-Off, Box 150, Dept. B,
Minneapolis, Minnesota 55460

NAME_____

ADDRESS_____

CITY_____ STATE_____ ZIP CODE_____

Enter me in the: (Check one)

☐ Senior Competition
(I am 19 years or older as of February 13, 1967)

☐ Junior Competition
(I am 12-18 years old as of February 13, 1967)
Age____ Date of Birth_____

My recipe class is: (Check one)

☐ Cake ☐ Cookie ☐ Bread ☐ Pie, Dessert ☐ Main Dish ☐ Snack

Size of Pillsbury Flour used: ☐ 2 lb. ☐ 5 lb. ☐ 10 lb. ☐ 25 lb. ☐ Other

Have you ever entered the Bake-Off before? ☐ yes ☐ no

Wardrobe Bonus

For the 100 Busy Lady Bake-Off Finalists – $150 Cash Wardrobe Gift

Here's how you qualify: Go to any franchised General Electric dealer and have him demonstrate the official Bake-Off range.

Have him sign this official Pillsbury entry blank in the space provided.

_____
(DEALER'S SIGNATURE ADDRESS AND DATE)

Special Award: If you buy a General Electric range between now and October 31, and if you are a finalist in the Bake-Off, General Electric will give you DOUBLE the money you paid, in lieu of the range you would normally win. (To qualify for this special award, get a receipted copy of the invoice from your dealer and mail by October 31 to M. C. Dewart, G.E. Appliance Park, Louisville, Kentucky (Invoice must contain model and serial number.)

Easy Rules

1. Fill out the entry blank. Print or type your name, address. Check appropriate boxes.

2. On a separate paper *that includes your name and address,* write your recipe. Include measurement in level cups, teaspoons, tablespoons (not scant or heaping) or in exact measurement fractions (1/2, 1/4, etc.), baking time and temperature. List every ingredient, measurement and step. Brand names may be given but are not required.

3. To the entry blank, attach your recipe and the words "The Idea Flour" from the front of any size sack of Pillsbury Flour.

   Mail to: Pillsbury Busy Lady Bake-Off, Box 150, Dept. B, Minneapolis, Minnesota 55460. Entries must be postmarked no later than October 31, 1966 and received no later than November 7, 1966.

4. All entries must call for at least 1/2 cup of Pillsbury Flour (Regular, Self-Rising, or Instant Blending).

   Enter recipes that can be completely prepared during the six hours available to finalist working alone and as originally submitted. Don't enter recipes that appeared in advertising, magazines, or in cookbooks unless they feature distinctive changes in kinds of ingredients or techniques. Don't call for alcoholic beverage as an ingredient.

5. A professional judging agency and a staff of home economists will judge all entries and select 100 finalists — 80 Senior Finalists and 20 Junior Finalists.

   Recipes will be judged on flavor appeal, creativity, superior eating quality and appearance. Ease and simplicity of preparation, recipe shortcuts, streamlined methods and use of few utensils will count heavily.

6. Everyone 12 years of age or older who is a resident or citizen of the United States, its territories, or possessions may enter except: employees and members of immediate families of The Pillsbury Company, General Electric or their advertising agencies. Also excluded are practicing home economists in the food field, professional chefs or bakers and any previous $25,000 Grand Prize Bake-Off Winner.

7. All entries are eligible for the grand prizes and Best-of-Class awards. Entries that use at least 1/2 cup of Pillsbury Flour and a Pillsbury package mix are eligible for the Special Bonus Award. Finalists must compete in the Bake-Off to be eligible for prizes. No entry will be eligible for more than one cash award.

8. Rules are binding on all entrants. Judges' decisions are final. In case of ties, duplicate prizes will be awarded. All entries and recipes become the property of The Pillsbury Company and we reserve the right to edit those selected for publication. None will be acknowledged or returned. Enter often, but submit each entry in a separate envelope.

Contest closes October 31, 1966. Bake-Off will be held in Los Angeles, February 12-14, 1967.

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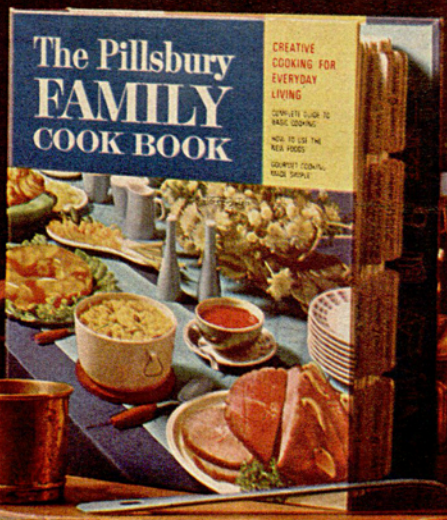

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performance tested by America's finest cooks...

For 17 consecutive years Pillsbury has selected only G-E ranges for official bake-off competition. During approximately 13,600 hours of cooking and baking, none of the 1700 finalists had any trouble with any range.

The Americana used in this year's bake-off combines 17 years of proven performance with many special features designed for your cooking enjoyment.

- P-7 Master Oven cleans itself electrically
- Picture-window eye-level upper oven
- Automatic Sensi-Temp™ cooking unit adjusts to 4-, 6-, or 8-inch pans.
- Electric meat thermometer
- Side-mounted keyboard controls
- Automatic rotisserie.

Proven bake-off performance and luxurious features are yours with the G-E Americana self-cleaning oven.

GENERAL ELECTRIC

Three cheers for homemade cake. Three cheers for fresh-baked bread. Three cheers for Pillsbury's shortcutted, streamlined, up-to-dated recipes. Recipes that make baking from scratch as easy as you can imagine! Recipes from Pillsbury's Busy Lady Bake-Off.

Be the first one on your block to pamper your husband. Dazzle your family. Delight your friends. Bring on a real homemade dessert. Buttery. Moist. Loaded with flavor. Scratch baking — the Pillsbury shortcutted way — is easier than ever before! Get a sack of Pillsbury — The Idea Flour. And help bring back scratch baking, today!

THE IDEA FLOUR